

STARTERS

SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta
Calabrian pesto, honey 24

ROASTED MOUNT SHASTA PORCINI MUSHROOMS

Housemade coppa, grain mustard spaetzle
maple jus 28

SMOKED TROUT & ONION DIP

soft herb salad, fresh horseradish, potato chips 20

LITTLE RED LETTUCE SALAD

roasted red grapes, marinated beets
preserved lemon crema, toasted hazelnuts
ricotta salata, red wine vinaigrette 19

LOCAL CITRUS SALAD

cracked olive & Calabrian chili vinaigrette
Brokaw avocado, smoked almonds, mint 19

HAMACHI CRUDO TOSTADA

fresh dill masa, tzatziki, persian cucumber
avocado, kumquat 26

STEAK TARTARE

walnut muhammara, espelette roasted eggplant
tangerine chili aioli, radish, kasha crisp 24

HOKKAIDO SEA SCALLOPS

delta asparagus, fennel leek vichyssoise
smoked trout roe, watercress 29

GRILLED SPANISH OCTOPUS

Medjool date & celery salad, Moroccan spices
Tahini hummus, kohlrabi, Meyer lemon 26

MORTADELLA AGNOLOTTI

pistachio brown butter, white asparagus
huckleberry, sage 26

RIGATONI

braised duck ragu, fava beans
Grana Padano, breadcrumb gremolata 24

ENTREES

ROASTED MOUNTAIN MOREL MUSHROOMS 'Risi e Bisi'

green garlic farro, English peas, snap peas, celtuce
poached egg 36 +add seared Hokkaido scallops 18

LOCAL PETRALE SOLE a la PLANCHA

braised Belgian endive, capers, raisin butter
toasted sourdough, lemon 40
Chardonnay, School House, Spring Mountain, Napa 2019 19

LIBERTY DUCK BREAST

duck leg confit, grilled Savoy cabbage
blood orange, salsify, roasted duck jus 45
Pommard, 1er Les Fremiers, Douhairet-Porcheret, Burgundy 2021 41

GRILLED BERKSHIRE PORK CHOP

confit new potatoes in tomatillo butter, Bakers bacon
braised collard greens, sauce vierge verte, pork jus 46

GRILLED ANGUS NEW YORK

rösti potato, caramelized celery root puree
Swiss chard, smoked onion & tarragon sauce 49
Cabernet Sauvignon, Forman, Napa Valley 2017 42



SIDES

FRIED BRUSSELS SPROUTS

hot honey vinaigrette, poached apples, fried shallots 16

GRILLED DELTA ASPARAGUS

pickled pepper & farm egg gribiche 16

GRILLED BROCCOLI di CICCIO

garlic confit, lemon, parmesan 14

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS

Marshall's Farm honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

*20% service will be added to all parties of 8 or more
6% Surcharge Added for San Francisco Employer Mandates.
Consuming raw or undercooked meats poultry, seafood, shellfish
or unpasteurized milk may increase your risk of foodborne illness.*

WINES BY THE GLASS

SPARKLING

Sommariva, Prosecco, Superiore, Valdobbiadene, NV	15
A. Bergère, 'Origine', Champagne Brut NV	28
Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV	22
Prima Pave, Brut Rose NV *SANS ALCOHOL*	23

WHITE

Rosé, Skylark, 'Pink Belly', Mendocino 2024	15
Roero Arneis, 'Elisa', Paitin, Piedmont 2024	17
Chenin Blanc, Clos de la Huberdière, Clos de l'Éclotard, Saumur 2023	19
Albariño, Bodegas Zárata, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024	22
Chablis, Garnier et Fils, Burgundy 2023	24
Chardonnay, School House, Spring Mountain, Napa 2019	19

RED

Beaujolais, Morgon, Grand Cras, Laurent Gauthier, 2021 *CHILLED*	19
Pinot Noir, Aston Estate, Sonoma Coast 2022	18
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, Reserva, Viña Real, Rioja Alavesa 2018	19
Châteauneuf-du-Pape, Domaine Mourchon, Rhône Valley 2020	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2018	24
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 *DRY*	27
Chassagne-Montrachet, 'Pot Bois', Lamy Pillot, Burgundy 2023	41
Pinot Noir, DuMOL, Russian River Valley 2024	28
Pommard, 1er, Les Fremiers, Douhairet-Porcheret, Burgundy 2021	43
Rosso di Montalcino, Biondi Santi, Tuscany 2021	44
Cabernet Sauvignon, Forman, Napa Valley 2017	42

SPECIALTY COCKTAILS

PAINTED LADY

vodka, lillet, rhubarb, lemon, grapefruit 19

MANDARIN BAE

gin, amaro montenegro, cointreau, mandarin, ginger syrup, lemon 19

CONEJO MALO

tequila, prickly pear, benedictine, green chartreuse, lime 19

GOLDEN ORCHARD

bourbon, amaro nonino, orange, lemon, apricot syrup 19

BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur, lime ancho chile syrup 19

REFORMA

gin, mezcal, yellow chartreuse, celery bitters, lime, tortilla salt rim 19

KISS OF YUZU

don q white rum, chamberyzette strawberry aperitif suze, italicus lemon & yuzu juice, strawberry foam 19

PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 19

BEER

DRAFT

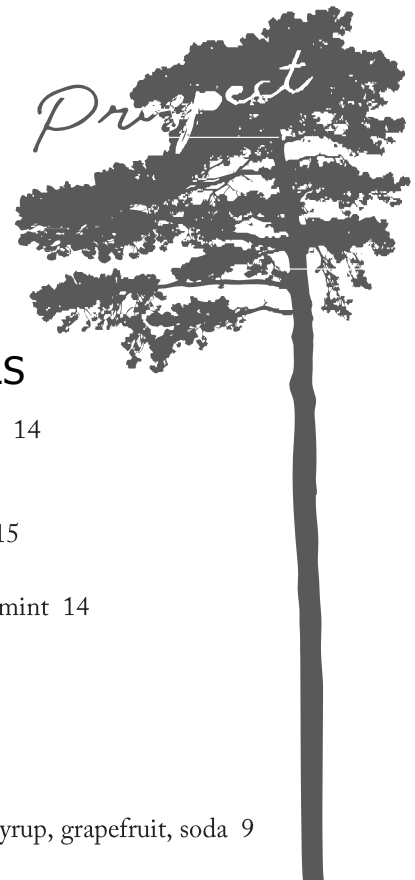
Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Fieldwork, White Dahlia, Belgian Wit 5.5%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10

BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Sincere Cider, Apple, 6%	8
Almanac Sournova, Fruit Punch, 6%	9
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	6

SOMMELIER'S FEATURE

'A Villeira', Virgen Del Galir
Valdeorras 2020 21



LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

GOLDEN FLOWER SPRITZ

floreale l' aperitivo, lemon juice
mandarin orange sparkling water 15

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

APEROL SPRITZ

aperol, prosecco, soda water 14

ZERO PROOF

PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit, soda 9

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

SUNSET IN THE BAY

spiritless tequila, Giffard elderflower, dhos orange, grapefruit, lime 15

PHONY NEGRONI

tuscan juniper, southern Italian citrus and florals 15

R & D Dishes To Be Rung In: