

STARTERS

GOLDEN OSETRA CAVIAR & DEVILED EGGS 21

While Available

LEMON & CARAMELIZED ONION ARANCINI

Tsar Nicoulai Caviar, crème fraiche, chives 19

SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta
roasted Jimmy Nardellos, figs 24

HEIRLOOM TOMATO, CUCUMBER & FRENCH FETA

taggiasca olives, basil, seeded crackers 19

FRIED SHISHITO PEPPERS

pistachios, maple coriander vinaigrette
ricotta salata, mint 16

SMOKED COD & ONION DIP

soft herb salad, smoked trout roe, potato chips 19

LITTLE GEM LETTUCE SALAD

Brokaw avocado, pluots, green goddess
popped sorghum, verjus vinaigrette, chervil, aleppo 19

PIEL DE SAPO MELON SALAD

tahini yogurt, lemon cucumber, pickled serrano
salsa macha, red shiso 19

HAMACHI CRUDO

Thai coconut curry, finger lime, cucumber, Thai basil
Fresno chili, gooseberry 26

STEAK TARTARE

rose petal harissa, toasted milk bread, horseradish
mountain rose apple, clothbound cheddar 22

HOKKAIDO SEA SCALLOPS

chili roasted grapes, caramelized cauliflower
tarragon, sauce "Veronique" 29

GRILLED SPANISH OCTOPUS

guajillo glaze, fried gigante beans in salsa verde
little tomatoes, Oaxacan mole 27

CORN & CRESCENZA CAPPELLETTI

sungold tomatoes, charred corn, opal basil
chive butter 25

MAFALDINE CACIO e PEPE al TARTUFO

pecorino Toscano, cured egg yolk, Burgundy truffle 25

ENTREES

SQUASH BLOSSOMS STUFFED WITH ROASTED
ZUCCHINI & QUESO OAXACA

Balinese black rice, roasted & marinated gypsy peppers
green garlic coulis 38 +add seared Hokkaido scallops 18

McFARLAND SPRINGS TROUT

California chanterelles, little French green beans
melted leeks, smoked almond aillade
preserved lemon beurre blanc 44

LOCAL PETRALE SOLE

fried green tomatoes, roasted Jimmy Nardello peppers
cranberry bean, corn & green garbanzo succotash, basil
caper gribiche 42

LIBERTY DUCK BREAST

duck leg croquette, carrot quinoa risotto, grilled peach
snow peas, peach mostarda, duck jus 46

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

rosemary roasted fingerling potatoes, Padron peppers
Marcona almonds, corn soubise, tomato butter, beef jus 49



SIDES

ROASTED CHANTERELLE MUSHROOMS

green beans, Zante currant verjus, grilled scallions
Sicilian pine nuts 19

ROASTED RAINBOW CARROTS

ají verde, queso fresco, cilantro 15

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS

honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

*20% service will be added to all parties of 8 or more
6% Surcharge Added to provide healthcare for our staff.*

*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, 'Dandelion', Nanclares y Prieto, Rías Baixas 2025	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024	22
Chablis, Guillaume Vignaud, Burgundy 2023	24
Chardonnay, School House, Spring Mountain, Napa 2021	19

RED

Beaujolais, Morgon, 'L'Eveque', Laurent Gauthier 2021 *CHILLED*	19
Pinot Noir, Aston Estate, Sonoma Coast 2022	18
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, 'Sela', Bodegas Roda, Rioja Alta 2023	19
Châteauneuf-du-Pape, Domaine Mourchon, Rhône Valley 2020	24
Super Tuscan Blend, 'Pian Di Nova', Il Borro, Tuscany 2022	20
Bordeaux, Château La Croix Bellevue, Lalande-de-Pomerol 2022	22
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 *DRY*	27
St. Aubin, 1er Cru, Le Charmois, Lamy Pillot, Burgundy 2023	41
Pinot Noir, DuMOL, Russian River Valley 2024	28
Morey-Saint-Denis, 1er Cru, Clos Sorbé, Buisson-Charles, 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

CONEJO MALO

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

HARVEST NIGHT

bourbon, amaro meletti, lemon juice, honey pear syrup 19

BESOS PICOSOS

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

THE FIG LEAF

gin, dry curacao, lemon juice, fig syrup 19

KISS OF YUZU

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

REFORMA

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

PROSPECTOR

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

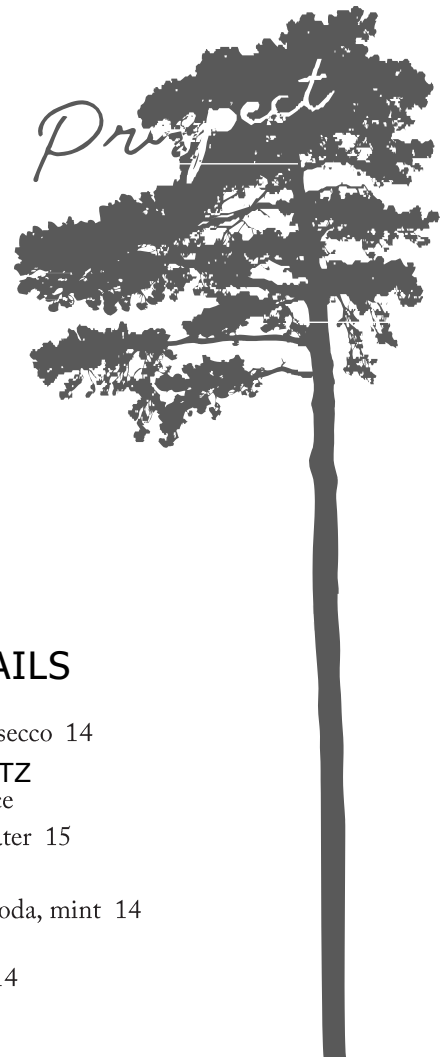
BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, Middle Out, Westcoast IPA 6.6%	9
Fieldwork, Heezer, Hefeweizen 5.4%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10

BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Old Caz, Cazzers, Guava-Passionfruit Sour 4.2%	8
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	7



LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

GOLDEN FLOWER SPRITZ

floreal 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 10

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

SUNSET IN THE BAY

spiritless tequila, Giffard elderflower, d'hoos orange, grapefruit, lime 15

PHONY NEGRONI

Tuscan juniper, southern Italian citrus and florals 15

DESSERT

FIG LEAF PANNA COTTA

fresh figs, plums dressed in a plum mint syrup, mint oil, tuile 13

WARM SUMMER PEACH CROSTATA

peach & blueberry, frangipane, vanilla ice cream, almond brittle 15

CHOCOLATE FUDGE CAKE

chocolate honey mousse, blackberry cremeux
white chocolate whipped cream
fudge sauce, honeycomb, blackberries 15

PINK LADY SUNDAE

poached Pink Lady apples, cinnamon ice cream
cider caramel, walnut shortbread 14

PROSPECT'S FROZEN BON BON

vanilla ice cream, salted caramel, Marcona almonds
dark chocolate, sea salt 9

CARAMEL, COCOA NIB & ALMOND POPCORN 12

share at home 18

HOUSE MADE ICE CREAMS & SORBET 5 per scoop

house made cookie

Prospect

R & D Dishes To Be Rung In: