

STARTERS

SOURDOUGH & FENNEL FOCACCIA
Prosciutto San Daniele, Bellwether ricotta
roasted Jimmy Nardellos, figs 24

FRIED SHISHITO PEPPERS
pistachios, maple coriander vinaigrette
ricotta salata, mint 16

SMOKED COD & ONION DIP
soft herb salad, smoked trout roe, potato chips 21

DUCK LIVER MOUSSE
maple whiskey gelee, duck fat toast
dapple dandy plum jam, arugula 21

RED 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
walnut muhammara, aleppo roasted eggplant
chili aioli, radish, kasha crisp 24

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

MANILA CLAMS & HOUSE MADE MERGUEZ SAUSAGE
grilled flatbread, harissa broth, melted shallots
charred lemon, cilantro 26

CORN & CRESCENZA CAPPELLETTI
sungold tomatoes, charred corn, opal basil
chive butter 25

MAFALDINE al RAGU BIANCO
braised duck & prosciutto, escarole
nectarine, pistachio 24

ENTREES

SQUASH BLOSSOMS STUFFED WITH ROASTED
ZUCCHINI & QUESO OAXACA
Balinese black rice, roasted and marinated gypsy peppers
green garlic coulis 38 +add seared Hokkaido scallops 18

WILD CALIFORNIA KING SALMON
Brentwood corn, sorrel, roasted romanesco, blackberries 48
* While Available

LOCAL PETRALE SOLE
fried green tomatoes, roasted Jimmy Nardello sweet peppers
cranberry bean & English pea succotash, basil
caper gribiche 42

LIBERTY DUCK BREAST
duck leg croquette, carrot quinoa risotto, grilled peach
snow peas, apricot jam, 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

HEIRLOOM TOMATOES
sweet Vidalia onion, Seka Hills olive oil 12

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
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 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'Eclotard, Saumur 2023	19
Albariño, Bodegas Zárate, 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 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

MIDNIGHT BRAMBLE

bourbon, crème d cassis, lemon, blackberry syrup, mint
soda water 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

PRISM & PETALS

basil infused vodka, aperol, luxardo maraschino, lemon
simple syrup 19

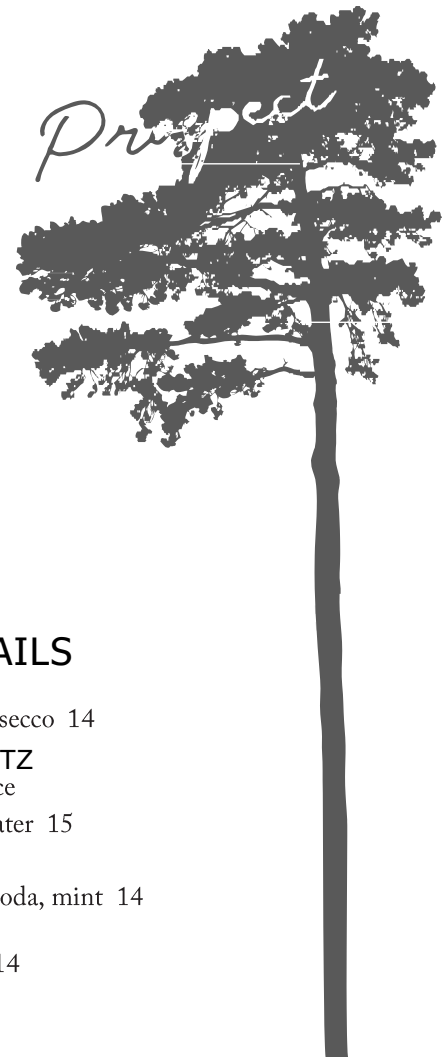
BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, Middle Out, Westcoast IPA 6.6%	9
Fieldwork, Chloe, Belgian Pale Ale 6.2%	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

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 10

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

DESSERT

STRAWBERRIES & CREAM

crème fraiche & elderflower panna cotta
fresh strawberries, confit strawberries
lemon poppyseed crumble 14

WARM SUMMER PEACH STREUSEL CAKE

candied almond brittle, mint-blackberry frozen yogurt
roasted peaches, huckleberry compote 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, vanilla bean ice cream, cider
caramel, walnut shortbread
poached Pink Lady apples 14

CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

HOUSE MADE ICE CREAMS & SORBET 5 per scoop

house made cookie

