

STARTERS

BRAISED BEEF CROQUETTES

smoked onion aioli, pioppini à la grecque 18

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

RED LITTLE GEM LETTUCE SALAD

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

PIEL DE SAPO MELON SALAD

tahini yogurt, serpent cucumber, pickled serrano
salsa macha, mint 19

HAMACHI CRUDO

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

STEAK TARTARE

walnut muhammara, espelette roasted eggplant
tangerine 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

CORN & CRESCENZA CAPPELLETTI

sungold tomatoes, charred corn, opal basil
chive butter 25

RIGATONI with BEEF CHEEK SUGO

crispy lentil gremolata, Grana Padano 26

ENTREES

ROASTED CHANTERELLE MUSHROOMS

green garlic farro, English peas, snap peas, celtuce
poached egg 37 +add seared Hokkaido scallops 18

WILD CALIFORNIA KING SALMON

Brentwood corn, sorrel, roasted romanesco
blackberries 48 * While Available
Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 27

LOCAL PETRALE SOLE

roasted summer squash, pepita crusted pixie eggplant
baba ghanoush, white zucchini & saffron velouté 41
Chardonnay, School House, Spring Mountain, Napa 19

GRILLED BERKSHIRE PORK CHOP

confit new potatoes in tomatillo butter, Bakers bacon
braised collard greens, sauce vierge verte, pork jus 46
Rosso di Montalcino, Biondi Santi, Tuscany 2021 44

GRILLED ANGUS NEW YORK

rosemary roasted fingerling potatoes, Padron peppers
Marcona almonds, corn soubise, tomato butter, beef jus 49
Cabernet Sauvignon, Forman, Napa Valley 2017 42

BUTTERMILK FRIED CHICKEN

warm red potato salad with quinoa & soft herbs, arugula
wild fennel pollen, tahini ranch, house pickles 34
St. Aubin, 1er Cru, Le Chamois, Lamy Pillot, Burgundy 2023 41

WARM FLAKY BISCUITS

plum jam, butter 12 HOUSE HOT SAUCE 2



SIDES

HEIRLOOM TOMATOES

sweet Vidalia onion, Seka Hills olive oil 12

WARM MCGINNIS RANCH GARDEN BEANS

bacon bits, smoked yellow tomato vinaigrette
pickled shallot 14

ROASTED RAINBOW CARROTS

aji 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

BURGUNDY WINE CLASS

Friday July 31, 2026

6PM -8PM

What you'll experience:

Expert guidance, insider stories, and a relaxed
approachable atmosphere by our Sommelier Will.

Space is limited, Reserve your seat today via

OpenTable

\$75/person inclusive of taxes and fees

LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

GOLDEN FLOWER SPRITZ

floreal e 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

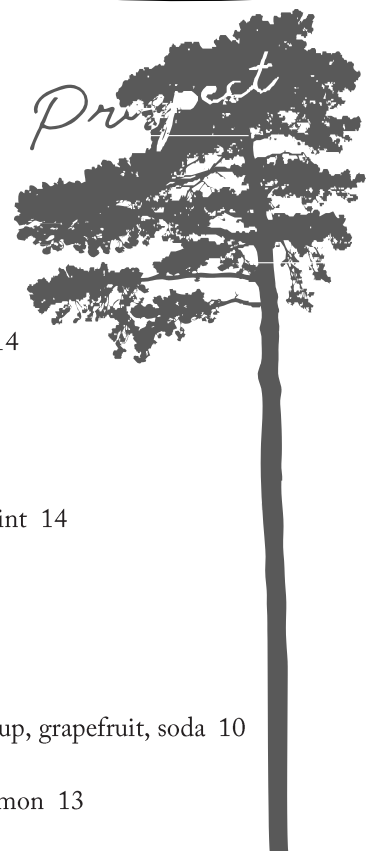
pineapple, orange, coconut cream, lemon 13

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 frozen yogurt
roasted peaches, huckleberry compote 15

CHOCOLATE FUDGE CAKE

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

CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

HOUSE MADE ICE CREAMS & SORBET 5 per scoop

house made cookie

