

STARTERS

BRAISED BEEF CROQUETTES

pickled peppers & onions, black shallot
horseradish cream 18

SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta
Calabrian pesto, honey 24

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 TOSTADA

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

HOKKAIDO SEA SCALLOPS

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

STEAK TARTARE

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

GRILLED SPANISH OCTOPUS

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

LOCAL PORCINI MUSHROOMS

toasted fregola, house made coppa
candy cap & golden needle mushrooms fonduta
little green beans 28

MORTADELLA AGNOLOTTI

pistachio brown butter, asparagus
huckleberry, sage 26



ENTREES

ROASTED MOUNTAIN MOREL MUSHROOMS 'Risi e Bisi'

green garlic farro, English peas, snap peas, celtuce
poached egg 36

LOCAL PETRALE SOLE a la PLANCHA

braised Belgian endive, caper raisin butter
toasted sourdough, lemon 40

LIBERTY DUCK BREAST

duck leg confit, grilled Savoy cabbage
blood orange, salsify, roasted duck jus 45

GRILLED BERKSHIRE PORK CHOP

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

STEAK FRITES

prime Angus bavette, Prospect fries, bearnaise sauce
beef jus 44 +substitute Angus Filet Mignon 20

PROSPECT BURGER

Schmitz Ranch beef, Wagon Wheel cheese
house spread, Lettuce, pickles, Prospect fries 27

SIDES

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

DESSERTS

CARAMEL, COCOA NIB & ALMOND POPCORN 15

ESPRESSO & DARK CHOCOLATE COCOA NIB

ICE CREAM SANDWICH

honey crumble 9

*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	21
Prima Pave, Blanc de Blancs, Brut NV *SANS ALCOHOL*	22

WHITE

Rosé, Skylark, 'Pink Belly', Mendocino 2023	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, 'Côte du Py', 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 2016	24
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Dautenpflänzer, Kruger-Rumpf, Nahe 2021 *DRY*	23
Chassagne-Montrachet, 'Pot Bois', Lamy Pillot, Burgundy 2023	41
Pinot Noir, DuMOL, Russian River Valley 2023	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

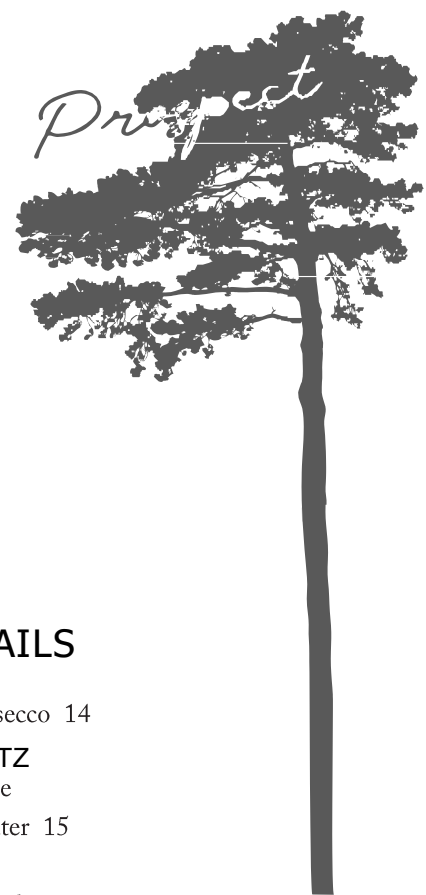
BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Fieldwork, Chloe, Belgian Pale 6.2%	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



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

MR. ESPRESSO COFFEE

FRENCH ROAST
COFFEE & DECAF 5.75

ESPRESSO 6.5

CAPPUCCINO 7

LATTE 7

AMERICANO 6.5

Prospect

NUMI ORGANIC TEA 7

ENGLISH BREAKFAST BLEND (HIGH CAFFEINE)

EARL GREY BLACK TEA (HIGH CAFFEINE)

MATCHA TOASTED RICE (MEDIUM CAFFINE)

ORGANIC SPRING JASMINE (LIGHT CAFFEINE)

ORGANIC MOROCCAN MINT (CAFFEINE FREE)

GINGER TWIST (CAFFEINE FREE)

CHAMOMILE CITRUS (CAFFEINE FREE)