

STARTERS

SOURDOUGH FOCACCIA & BABA GANOUSH

cauliflower caponata, crispy chickpeas 18

LIBERTY DUCK CROQUETTES

caper honey mustard, pickled fennel 14

SMOKED TROUT & ONION DIP

Tsar Nicoulai smoked trout roe, all the herbs

little potato chips 20

STAR ROUTE LITTLE GEM SALAD

Fuji apples, Castelfranco radicchio, Medjool dates

cider vinaigrette, Marcona almond aillade

charred leek ranch 19

LACINATO KALE SALAD

K&J Asian pears, spiced walnuts, frisee, watermelon radish

smoked provolone, honey walnut vinaigrette 18

SHAVED PERSIMMON & BURRATA SALAD

marinated golden beets, pistachio dukkha

pomegranate, cilantro 19

HAMACHI CRUDO

Brokaw avocado, kiwi, cucumber sunomono

myoga ginger, golden sesame 24

CHARRED RARE BEEF CARPACCIO

puntarella, treviso, sourdough croutons

lemon anchovy vinaigrette, preserved egg yolk

shaved grana padano, parsley 21

HONEYNUT SQUASH RAVIOLI

roasted delicata squash, sage, pomegranate

pepita butter 24

+Supplement Perigord Truffles (5g) 12

MAFALDINE CACIO e PEPE al TARTUFO

house made pasta, shaved Perigord truffles 26

SEARED HOKKAIDO SEA SCALLOPS

ginger-butternut squash velouté

cicerchie & squash "leaf" salad, chili oil 27

GRILLED SPANISH OCTOPUS

Cotechino sausage, farro, celtuce, steamed egg

salsa verde, piparra peppers 26

ENTREES

COASTAL CHANTERELLES &

CRISPY HEN of the WOODS MUSHROOMS

fresh shelling bean ragu, roasted broccoli romanesco

lemon gremolata 36 add seared Hokkaido scallops 18

LOCAL PETRALE SOLE STUFFED with

TRUFFLED POTATOES

Yukon gold potatoes, roasted sprouting cauliflower

golden needle mushrooms, Bloomsdale spinach

fresh bay leaf beurre blanc 42

LIBERTY DUCK BREAST

petite duck Toulouse, port braised cabbage, parsley root

rose geranium poached quince

truffled lentil vinaigrette, duck jus 44

GRILLED BERKSHIRE PORK CHOP

maple glazed Baker's bacon, buckwheat fonduta

roasted brussels sprouts, maple coriander vinaigrette, pork jus 46

GRILLED ANGUS NEW YORK

roasted tomato miso butter, slow cooked Romano beans

yellow wax & little green beans, ale battered onions, beef jus 49

PROSPECT BURGER

Schmitz Ranch beef, Wagon Wheel cheese, house spread

Lettuce, Rosso Bruno tomatoes, pickles, Prospect fries 27

SIDES

ROASTED BRUSSELS SPROUTS

hot honey vinaigrette, toasted peanuts, mint, pickled serrano 15

GRILLED BROCCOLI di CICIO

garlic confit, lemon, parmesan 14

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS

honey butter 14

SOURDOUGH & FENNEL FOCACCIA 8

DESSERTS

PROSPECT'S FROZEN BON BON

honeycomb ice cream, huckleberry compote, salted caramel

Marcona almonds, dark chocolate, sea salt 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
Noël Bazin, L'unanime, Blanc de Blancs, NV	28
Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV	21

WHITE

Rose, Skylark, Pink Belly, Mendocino 2023	15
Chenin Blanc, Florian Le Capitaine, Vouvray 2023	17
Albariño, Bodegas Zarate, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils 2024	22
Grüner Veltliner, Poysdorf, Ebner-Ebenauer, Weinviertel 2022	19
Chardonnay, School House, Spring Mountain, Napa 2019	19
Chablis, Garnier et Fils, Burgundy 2023	24

RED

Beaujolais, Morgon, 'Côte du Py', Laurent Gauthier, 2021 *CHILLED*	19
Pinot Noir, Ernest Vineyards, Sonoma Coast 2023	18
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, Reserva, Viña Real, Rioja Alavesa 2018	19
Châteauneuf-du-Pape, Cuvée Tradition, Domaine Jean Royer 2021	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018 2022	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2016	24
Cabernet Sauvignon, Romeo, Sempres Vive, Old Vines, Napa 2018	23

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Dautenpflänzer, Kruger-Rumpf, Nahe 2021 *DRY*	23
Meursault, Clos de la Croix de Noire, Phillipe Bouzereau, Burgundy 2022	39
Pinot Noir, DuMOL, Russian River Valley 2023	28
Chambolle-Musigny, 1er, Les Fuées, Domaine Sigaut, Burgundy 2020	43
Cabernet Sauvignon, Paradigm. Oakville, Napa Valley 2016	42
Barolo, La Morra, Roberto Voerzio 2019	43

SPECIALTY COCKTAILS

LAVENDER THEORY

vodka infused butterfly tea, lavender syrup, pamplemousse
lemon, crème de cacao 18

VELVET BLOOM

gin, italicus, lemon, raspberry, egg white 18

FIRE & SOL

laluna tequila, mezcal, ancho reyes, pineapple, curacao, lime 18

GOLDEN REMEDY

bourbon, amaro montenegro, orange, lemon, ginger syrup 18

BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur
lime, ancho chile syrup 18

REFORMA

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

CAMPARI COLADA

rum, campari, pineapple, coconut syrup, lemon 18

RYETEOUSLY PERFECT

rye whiskey, amaro melleti, green chartreuse, dry vermouth 19

PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 18

BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10
Paulaner München, Hefeweizen, Munich Wheat Beer 5.5%	9

BOTTLES & CANS

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

MAPLE & EMBER

rye whiskey, Campari, pomegranate, lemon, maple syrup 18

PEAR SOLSTICE

vodka, pear liqueur, allspice, lemon 18

HOT SPICED APPLE CIDER

choice of rum or bourbon or brandy, house made apple cider 17

LOW ABV COCKTAILS

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

ZERO PROOF

PROSPECT COOLER

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

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

GOLDEN FLOWER SPRITZ

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

SUNSET IN THE BAY

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

PROSPECT NOGRONI

dhos gin free, dhos bittersweet rhubarb & cinchona giffard aperitif 15