

STARTERS

SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta
Calabrian pesto, honey 24

BRAISED BEEF CROQUETTES

black garlic aioli, pickled black mustard seeds 18

CHICKEN LIVER MOUSSE

strawberry gelee, unripe & ripe strawberry salad
pickled fennel, toasted levain 21

SMOKED BLACK COD & ONION DIP

soft herb salad, fresh horseradish, potato chips 20

STAR ROUTE FARMS LITTLE GEM SALAD

Brokaw avocado, kumquat, yuzu, golden sesame
green garlic buttermilk dressing 19

DUNGENESS CRAB & CITRUS SALAD

roasted Chioggia beets, white endive
lemon crema, mint 28

HAMACHI CRUDO

Shinko pear, shiso, grapefruit aguachile
Meyer lemon, cucumber 26

STEAK TARTARE

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

GRILLED HAMACHI KAMA

pickled daikon & carrot, Thai basil, Lolla Rossa
fish sauce caramel, lime, toasted peanuts 24

HOKKAIDO SEA SCALLOPS

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

GRILLED SPANISH OCTOPUS

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

MORTADELLA AGNOLOTTI

pistachio brown butter, white asparagus
huckleberry, sage 26 +add Perigord Truffles (5g) 14

MAFALDINE al TARTUFO

shaved Perigord Truffle, cacao e pepe butter
fava beans, Séka Hills olive oil 25

ENTREES

CALIFORNIA CHANTERELLE &

BLACK RICE RISOTTO

roasted butternut squash, cauliflower, hen of the woods
mushrooms, ricotta salata 36 add seared Hokkaido scallops 18

McFARLAND SPRINGS TROUT

Marcona almond aioli, sauteed spinach
golden needle mushroom, sumac beurre blanc 45

LOCAL PETRALE SOLE a la PLANCHA

braised Belgian endive, caper raisin butter
toasted sourdough, lemon 40
Chardonnay, School House, Spring Mountain, Napa 19

LIBERTY DUCK BREAST

duck leg confit, grilled Savoy cabbage
blood orange, salsify, roasted duck jus 45
Pommard, 1er Les Fremiers, Douhairet-Porcheret, Burgundy 2021 41

GRILLED BERKSHIRE PORK CHOP

sherry glazed Baker's bacon, grain mustard spaetzle
roasted brussels sprouts, pork jus 46

SEARED ANGUS FILET MIGNON

rösti potato, caramelized celery root puree
Swiss chard, smoked onion & tarragon sauce 64
Cabernet Sauvignon, Forman, Napa Valley 2017 42

* add Perigord Truffles (5g), to any entrée 14



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

*20% service will be added to all parties of 8 or more
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, Cuvée Tradition, Domaine Jean Royer 2021	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

GREEN DAY

gin, genepy des alpes, lychee, lime, mint bitters 19

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 meletti, 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, White Dahlia, Belgian Wit 5.5%	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

CELEBRATING WOMEN IN WINE

Sauvignon Blanc, Spottswoode
Napa-Sonoma 2024 23



LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

GOLDEN FLOWER SPRITZ

floreal 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, dhoos orange, grapefruit, lime 15

PHONY NEGRONI

tuscan juniper, southern Italian citrus and florals 15

DESSERT

CHOCOLATE PAVLOVA

honey chocolate mousse, Amarena cherries
Marcona almonds, chocolate sesame crunch 14

CRÈME FRAÎCHE CHEESECAKE

confit kumquats, blackberries, blueberries
blueberry coulis, lace tuile 14

BANANA PUDDING

banana compote, Tahitian vanilla bean cream, pecan
praline, espresso meringue, vanilla wafers 14

TRES LECHE CAKE

dulce de leche, passionfruit, pineapple sorbet
guava glass 14

PROSPECT'S FROZEN BON BON

vanilla bean ice cream, Amarena cherries
salted caramel, Marcona almonds, sea salt 9

CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

HOUSE MADE ICE CREAMS & SORBET 5 per scoop

lemon star cookies

