STARTERS

SOURDOUGH & FENNEL FOCACCIA
Prosciutto San Daniele, Bellwether ricotta
fall vegetable giardiniera 24

HAM & CHEESE CROQUETTES
house cured anchovies, piparra peppers
aioli 19

SMOKED COD & ONION DIP 'PARFAIT'
golden whitefish caviar, chopped farm egg
chive, potato chips 20

ROASTED BEET & FUYU PERSIMMON SALAD
endive, French feta, poblano & pepita
salsa rustica, pomegranate 19

STAR ROUTE FARMS LITTLE GEM & CASTELFRANCO
market grapes, toasted California almonds
shaved celery & radish, creamy pecorino
vinaigrette 19

HAMACHI CRUDO
preserved summer fruit & hibiscus Aguachile
charred Brokaw avocado, finger lime, red shiso
pickled serrano 26

STEAK TARTARE
rose petal harissa, toasted milk bread, horseradish
Devoto apples, clothbound cheddar 22

SEARED SEA SCALLOPS
onion & spice crushed potatoes, crème fraiche, dill
celtuce, trout roe 29

GRILLED SPANISH OCTOPUS
sweet potato puree, fried shishito peppers
amber raisins, salsa macha 27

RED KURI SQUASH & FONTINA CARAMELLE
toasted hazelnuts, demi sec pears
sage brown butter 25

MAFALDINE with BURGUNDY TRUFFLES
anchovy butter, aged pecorino
pounded walnuts, parsley 26

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.

ENTREES

CRISPY DELICATA SQUASH & LACINATO KALE RISOTTO
whipped taleggio, roasted Jimmy Nardello peppers
kale pesto, sage 36

LOCAL PETRALE SOLE A LA PLANCHA
rye spaetzle, fennel soubise, roasted Brussels sprouts
pumpkin seed oil, pickled mustard seed beurre blanc 42

LIBERTY DUCK BREAST
Savoy cabbage stuffed with duck confit & farro
Lucy Rose apple, 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
roasted hen of the woods mushrooms, Bloomsdale spinach
tamari braised cippolini onions, sesame butter, beef jus 49
+add shaved Burgundy truffles 5 grams 20



SIDES

GRILLED BROCCOLINI
anchovy vinaigrette, Parmesan, breadcrumbs 15

ROASTED CHANTERELLE MUSHROOMS
green beans, Zante currant verjus, grilled scallions
Sicilian pine nuts 19

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS
honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

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, 'Brézé Clos de Midi', Arnaud Lambert, Saumur 2024 19

Albariño, 'Dandelion', Nanclares y Prieto, Rías Baixas 2025 18

Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024 22

Chablis, Guillaume Vrignaud, Burgundy 2023 24

Chardonnay, School House, Spring Mountain, Napa 2021 19

RED

Beaujolais, 'Bro-jolais', Famille 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

Côtes du Rhône, 'La Vigneronne', Gour de Chaulé, Southern Rhône 2024 18

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

Le Pauillac de Latour, Château Latour, Bordeaux 2020 41

BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3% 8

Fieldwork, Middle Out, Westcoast IPA 6.6% 9

Fieldwork, Heezer, Hefeweizen 5.4% 9

Russian River Brewing, Pliny 'The Elder,' 8% 10

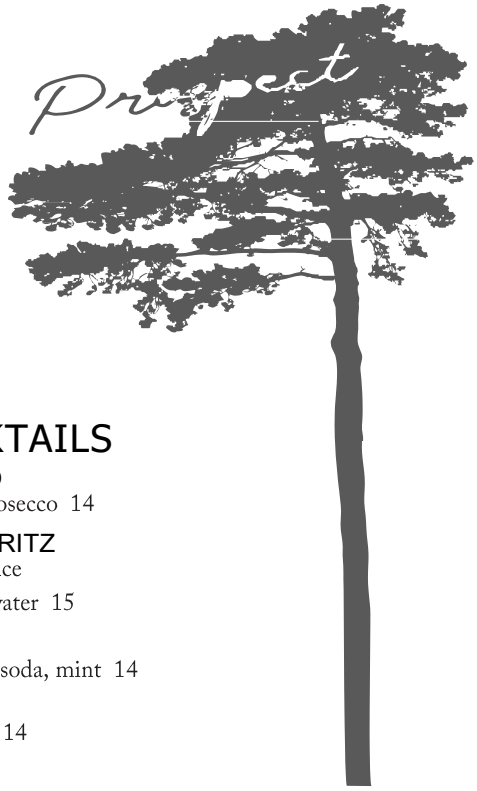
BOTTLES & CANS

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



SPECIALTY COCKTAILS

PAINTED LADY
nikka vodka, lillet rose, rhubarb, lemon, grapefruit 19

SONOMA COAST OLD FASHIONED
Prospect private barrel hirsh bourbon, zirbenz alps pine liqueur
house reserve bitters blend, smoked black tea demerara 21

CRIMSON MUSE
don q cristal rum, italicus, amaro montenegro, cranberry, lemon 19

HARVEST NIGHT
Prospect private barrel hirsch bourbon, amaro meletti
lemon juice, honey pear syrup 19

BIKINI BOTTOM
broker's gin, caribbean pineapple liqueur, yuzu, domaine de canton 19

BESOS PICOSOS
paquera mezcal, pomegranate, blood orange liqueur, lime
ancho chile syrup 19

CONEJO MALO
pueblo viejo blanco tequila, prickly pear, benedictine
green chartreuse, lime 19

PROSPECTOR
famous grouse scotch, blandy's madeira, benedictine, prospect bitters 19

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

MR. ESPRESSO COFFEE

FRENCH ROAST
COFFEE & DECAF 5.75

ESPRESSO 6.5

CAPPUCCINO 7

LATTE 7

AMERICANO 6.5

MR. ESPRESSO COFFEE

FRENCH ROAST
COFFEE & DECAF 5.75

ESPRESSO 6.5

CAPPUCCINO 7

LATTE 7

AMERICANO 6.5