

STARTERS

SOURDOUGH & FENNEL FOCACCIA
Prosciutto San Daniele, Bellwether ricotta
Calabrian pesto, honey 24

LIBERTY DUCK CROQUETTES
black garlic aioli, pickled black mustard seeds 16

SMOKED BLACK COD & ONION DIP
soft herb salad, fresh horseradish, potato chips 20

LIBERTY DUCK RILLETTES
Delicata squash doughnuts, blackberry jam
bee pollen 21

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

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, cacio 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 aillade, 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
Noël Bazin, L'unanime, Blanc de Blancs, 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

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 REMEDY

bourbon, amaro montenegro, orange, lemon, ginger 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

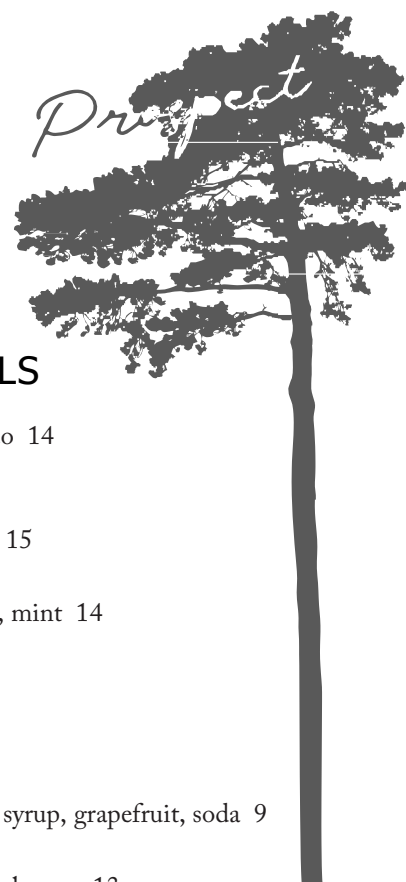
Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Fieldwork, White Dahlia, Belgian Wit 5.5%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10

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
Athletic, 'Lite', Non-Alcoholic	6

CELEBRATING WOMEN IN WINE

Rioja Alta, Tondonia, Reserva,
Lopez Heredia, Spain 2012 24



LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

GOLDEN FLOWER SPRITZ

flores de 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, d'hoos 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

CITRUS OLIVE OIL CAKE

mandarin ice cream, blood orange granita
ginger crumble, vanilla bean anglaise 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

miso walnut chocolate chip



R & D Dishes To Be Rung In: