STARTERS

BRAISED DUCK CROQUETTES
Peach mostarda, carrot puree 16

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

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 LETTUCES
market grapes, toasted sunflower seeds, shaved celery
radish, soft herbs, 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

SEARED MONKFISH
lobster nage, mashed swede
Tsar Niccolai Estate Caviar 28

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

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

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

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, pumpkin seed oil
roasted Brussels sprouts
pickled mustard seed beurre blanc 42

LIBERTY DUCK BREAST
Arrowhead 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, tamari braised
cippolini onions, Bloomsdale spinach, sesame butter
beef jus 49

PROSPECT BURGER
Schmitz Ranch beef, Wagon Wheel cheese, house spread
lettuce, pickles, Prospect fries 27

SIDES

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

FRESH SHELLING BEAN & GREEN GARBANZO
SUCCOTASH
zucchini, charred corn, tomato butter 14

ROASTED RAINBOW CARROTS
ají verde, queso fresco, cilantro 15

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS
honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

DESSERTS

CARAMEL, COCOA NIB & ALMOND POPCORN 18

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.

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, '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, Dautenpflänzer, Kruger-Rumpf, Nahe 2021 *DRY*	23
St. Aubin, 1er Cru, Le Charmois, Lamy Pillot, Burgundy 2024	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

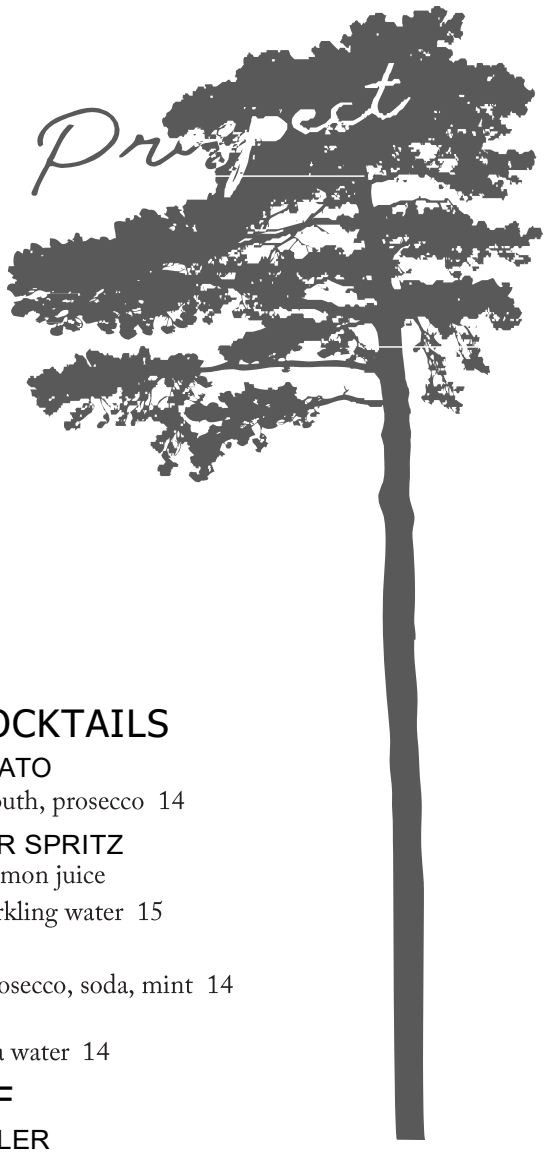
BEER

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
vodka, lillet, rhubarb, lemon, grapefruit 19

CONEJO MALO
tequila, prickly pear, benedictine, green chartreuse, lime 19

HARVEST NIGHT
bourbon, amaro meletti, lemon juice, honey pear syrup 19

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

THE FIG LEAF
gin, dry curacao, lemon juice, fig syrup 19

KISS OF YUZU
don q white rum, chamberyzette strawberry aperitif suze, italicus
lemon & yuzu juice, strawberry foam 19

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

PROSPECTOR
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

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)