

beverages

COLD PRESSED JUICE BOTTLES BY LIQUITERIA

GRASSHOPPER apple, pineapple, wheatgrass + mint 12

C-SHARP carrot, orange, ginger + lemon 12

KILLER XX apple, lemon, ginger, cayenne 12

ALL GREENS with lemon and ginger, kale, spinach, romaine, parsley celery + cucumber 12

COLD DRAFT COFFEE CANS BY LA COLOMBE 6

all black or vanilla draft latte

GENIUS COCONUT SMOOTHIE 12

CURED MEAT AND CALIFORNIA ARTISAN CHEESES
marcona almonds, country fruit bread + urban honeycomb
26

small plates

DAILY MARKET SOUP 9

FANNY BAY OYSTER sea grapes + buddah's hand vinegar 3/ea

BLISTERED SHISHITO PEPPERS pickled sunchoke, whiskey barrel aged shoyu + mint 16 (v)

CRISP CALAMARI slivered green onion, yuzu chili + smoked maldon salt 20

CARAMELIZED BRUSSELS SPROUTS maple syrup, sumac + fromage blanc 14 (gf)

FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH 7 (v)

sides 9

KENNEBEC FRIES maldon salt (gf, v)

BERBERE ROASTED CAULIFLOWER (gf, v)

SEARED RAPINI garlic, extra virgin olive oil (gf,v)

CHANTERELLE MUSHROOMS french leeks + lemon (gf, v)

SWEET CORN SAVOY HASH smokehouse bacon (gf)

salads

add jidori chicken +9 / wild caught shrimp or king salmon +13

HEIRLOOM LETTUCE CAESAR sourdough croutons + reggiano parmesan 15

SHAVED LACINATO KALE pomegranate, ricotta salata

+ pistachio thai basil vinaigrette 17 (gf)

THE ROOSEVELT tomatoes, beets, bacon, hard boiled eggs, avocado, aged gouda

+ balsamic vinaigrette 17 (gf)

sandwiches

THE CLUB house roasted chicken, smokehouse bacon, market tomato + organic Friends and Family Rye 18

TOASTED SESAME TOFU BANH MI pickled vegetable, cucumber + mint 15 (vg)

GRILLED JIDORI CHICKEN fire roasted pasilla chili, aged cheddar +

organic Friends and Family Bakery sourdough 17

PUBLIC BURGER white aged cheddar, crispy bacon, caramelized onion, arugula

+ brioche bun 18

FRENCH BERKSHIRE BISTRO HAM marin camembert, moutarde amora rustic baquette 16

CRISPY OCTOPUS PO' BOY SANDWICH shaved lacinato kale, togarashi remoulade 17

public combo: choice of 2- \$16

GRILLED JIDORI CHICKEN

SHAVED LACINATO KALE

THE CLUB

HEIRLOOM LETTUCE CAESAR

MARKET SOUP

FRENCH BERKSHIRE BISTRO HAM

THE ROOSEVELT

entrees

ROASTED CAULIFLOWER pasilla chili, toasted red lentil + coconut berbere 24 (gf, v)

HERITAGE RYE TAGLIATELLE braised oxtail, rapini, meyer lemon + basil 27

PAN ROASTED DIVER SCALLOPS anise puree, kubiskernol + fuyu persimmon 34 (gf)

SEARED KING SALMON brentwood corn, smokehouse bacon, savoy hash

+ shiso olive oil 32 (gf)

PRIME 14oz BEEF RIB-EYE sourdough spaetzle + butter fried flat leaf parsley 44 (gf)