



BRUNCH

Half dozen hog island sweetwater oysters with rosé mignonette

18

Beignets with lemon & bushberry curd

9

Two ceci flour pancakes with strawberries, peaches, labneh & candied pistachios

12

Little gems with radishes, cucumbers & crème fraîche

12

Marinated beets with avocado, fennel & charmoula

14

Roasted stone fruit crostone with mixed chicories, jamon & hazelnuts

15

Seeded flatbread with house cured salmon, yogurt, spring onion, capers & dill

16

Fried chicken sandwich with celery root & fermented chili

16

Shakshouka with a farm egg, late spring vegetables & feta

12

White bean ragù with greens, poached egg & grilled bread /add merguez

16/21

Fried farro with garlic, maitake mushrooms, spinach, a poached farm egg & chili oil

15

Spiced lamb & hummus flatbread with a fried farm egg & salsa rossa

18

Storm hill farms hanger steak and a fried farm egg with crispy potatoes, broccoli & chimichurri

Avocado toast with everything spice

8

Merguez sausages

7

Grilled bread with marinated feta

7

Crispy potatoes with harissa

6

Grilled flatbread

4

Side of housemade pickles

4

All of our produce, meat, poultry & fish come from farms, ranches & fisheries guided by principles of sustainability.

Please, no electronic devices at the table. Thank you!
We politely decline menu modifications & substitutions.

*Due to the severe drought, we will only be providing water upon request. Thank you for your understanding.
An 18% gratuity will be applied to parties of 6 or more guests.*

S E R V E D A S I T ' S R E A D Y , M E A N T T O B E S H A R E D

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