



BRUNCH

Half dozen hog island sweetwater oysters with rosé mignonette	18
Beignets with blueberry-lemon curd	9
Full belly melons with anise hyssop, lime & urfa	9
Two ceci flour pancakes with strawberries, labneh & candied pistachios	12
Little gems with crème fraîche, celtuce & herbs	12
Heirloom tomatoes, avocado, cucumbers & yogurt	14
Bellwether farm's ricotta toast with roasted stone fruit, chicories, jamón serrano & hazelnuts	16
Everything spice flatbread with house cured salmon, yogurt, pickled shallots, capers & dill	16
Fried chicken sandwich with spicy slaw & aioli	16
Shakshouka with a farm egg, summer vegetables & feta	12
Fried farro with maitake mushrooms, broccoli rabe, a poached farm egg & chili oil	15
White bean ragù with kale, poached egg & grilled bread / add sausage	16/21
Spiced lamb & hummus flatbread with a fried farm egg & salsa rossa	18
Storm hill farms hanger steak and a fried egg with crispy potatoes, jimmy nardellos & chimichurri	24
Avocado toast with dukkah & aleppo	8
Grilled bread with marinated feta	7
Grilled flatbread	4
Spicy lamb sausages	9
Crispy potatoes with harissa	6
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

3311 Grand Avenue, Oakland, CA 94610 | 510.444.1649 | www.PenroseOakland.com