



BRUNCH

Half dozen hog island sweetwater oysters with rosé mignonette

18

Beignets with plum preserve

9

Two ceci flour pancakes with apple-cranberry compote, labneh & candied pecans

12

Little gems with crème fraîche, radishes & herbs

12

De puy lentils with roasted carrots, yogurt, mint & lime

15

Bellwether farms ricotta toast with roasted persimmons, jamon serrano, hazelnuts, arugula & frisee

15

Everything spice flatbread with house cured salmon, yogurt, shallots, capers & dill

16

Fried chicken sandwich with spicy slaw & aioli

16

Shakshouka with a farm egg, winter vegetables & feta

12

Fried farro with georgia white shrimp, rapini, a poached farm egg & chili oil

16

Winter squash, cremini mushroom, potato hash with a poached egg, salsa verde & crème fraîche

16

Sea island red pea ragù with collard greens, a poached egg & grilled bread/add sausage

16/21

Braised oxtail with polenta, peperonata, a fried egg & herbs

20

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

18

Storm hill farms hanger steak with a fried egg, crispy potatoes, jimmy nardello peppers & chimichurri

25

Grilled flatbread

4

Grilled bread with marinated feta

8

Spicy lamb sausage

9

Crispy potatoes with harissa

6

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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