



BRUNCH

Half dozen hog island sweetwater oysters with rosé mignonette	18
Beignets with lemon-huckleberry curd	9
Grilled bread pudding with labneh and a dried fruit compote	12
Little gems with kohlrabi, radishes & herbs	12
Winter citrus with fennel, black olive & chermoula	15
French lentil ragù with winter vegetables, herbs & a poached egg	15
Bellwether farms ricotta toast with jamon serrano, asian pears & chicories	15
Everything spice flatbread with house cured salmon, yogurt, spring onions, capers & dill	16
Fried chicken sandwich with spicy slaw & aioli	16
Shakshouka with a farm egg, winter vegetables & feta	12
Braised oxtail with sea island red peas, kale, a poached egg & salsa verde	20
Anson mills polenta with georgia white shrimp, pancetta, sauteed greens, a fried egg & hot sauce	16
Beet and roast beef potato hash with a poached egg & horseradish crème fraîche	18
Spiced lamb & hummus flatbread with a fried farm egg & salsa rossa	18
Storm hill farms hanger steak with a fried egg, crispy potatoes, piracicaba & chimichurri	25
Grilled bread with marinated feta	8
Spicy lamb sausage	9
Grilled flatbread	4
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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