



May 25, 2017

Spiced almonds

6

Warm castelvetrano olives

6

Avocado toast with dukkah & urfa pepper

8

Oxtail fritters with horseradish cream & marinated beets

14

Grilled flatbread with herb jam, beet purée, green almonds & yogurt

14

Half dozen hog island sweetwater oysters with rosé mignonette

16



Little gems with lemon, herbs, radishes & cucumbers

12

Mixed chicories with crème fraîche, jamón serrano, walnuts & fried sage

14

Roasted leeks, marinated beets, désirée potato with tonnato & a farm egg

16

Bellwether farms ricotta with grilled asparagus, snap peas, kumquats, pistachios & herbs

16

San Francisco halibut crudo with fresh turmeric, fava beans, radishes & spring onions

17

Penrose burger with fontina, agrodolce onions & chicories

18

Buttermilk fried hoffman farms chicken with cauliflower purée, asparagus, summer squash & chili oil

30

Mixed grill of don watson lamb with artichokes, english peas & mint

33

Storm hill hanger steak with grilled mushrooms, bintje potatoes, fava beans & chimichurri

35

Whole mount lassen trout with spicy carrots, gingered beets, green olives, preserved lemon & yogurt

37

Grilled chicories & broccoli with anchovy, lemon & ricotta salata

10

Bowl of peas with butter, lovage & mint

10



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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