



June 25, 2017

Spiced almonds	6
Warm castelvetrano olives	6
Grilled bread with marinated feta	8
Grilled flatbread with hummus, beet purée & yogurt	14
Half dozen hog island sweetwater oysters with rosé mignonette	18
	
Little gems with kohlrabi, cucumber, tahini & sumac	12
Mixed chicories with celery root, walnuts, dates & ricotta salata	12
Bellwether farms ricotta with marinated beets, carrots, pistachio & green coriander	16
San francisco halibut crudo with avocado, lime, radishes & flowering chives	17
Half moon bay sand dabs with cherry tomatoes, summer squash & herb mayo	18
Penrose meatballs with minted yogurt & grilled bread	16
Liberty farm duck with grilled sweet corn polenta, stone fruit & romano beans	28
Monterey king salmon with farro, fried artichokes, fava beans, meyer lemon & yogurt*	34
Mixed grill of don watson lamb with fennel-tomato gratin, eggplant & black olive	34
Storm hill hanger steak with shell beans, grilled mushrooms, padron peppers & chimichurri	35
Blue lake green beans with sea salt & extra virgin olive oil	10
Grilled broccoli & chicories with saffron, anchovy, currants, pinenuts & toasted breadcrumbs	10



* while available

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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