



July 20, 2017

Spiced almonds

6

Warm castelvetrano olives

6

WOW farm radishes with sweet butter & fleur de sel

8

Full belly melons with urfa pepper, lime & basil

10

Grilled flatbread with herb jam, beet purée & yogurt

14

Half dozen hog island sweetwater oysters with rosé mignonette

18



Little gems with crème fraîche, radishes & herbs

12

Arugula & frisée with summer squash, french feta & almonds

12

Heirloom tomatoes & fresh shell beans with aioli & toasted breadcrumbs

15

Fried salt fish with cherry tomatoes & saffron aioli

15

Albacore tuna crudo with avocado, green tomato, jalapeño & cilantro

17

Grassfed beef burger with fontina, tomato, pickles & butter lettuce

19

Northern halibut baked on a fig leaf with farro, gingered beets, cucumbers & yogurt

30

Berkshire pork chop with grilled polenta, romano beans, stone fruit & pickled mustard seed

34

Mixed grill of don watson lamb with eggplant, tomato confit & black olives

34

Storm hill hanger steak with grilled mushrooms, fingerling potato, jimmy nardello peppers & chimichurri

35

Sautéed piracicaba with lemon, garlic & aleppo pepper

10

Grilled sweet corn with chilis, herbs & ricotta salata

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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