



R O A S T H O U S E

ALCOHOL FREE REFRESHMENTS

Mulligan 5
Lavender Lemonade with Pear Green Tea

Gold Rush 6
Seasonal Syrup with Seltzer & Crushed Ice

EASTER LIBATIONS 10

The Briar Patch
Carrot, Orange Juice, Lemon, Miller's Gin & Cava

Bacon & Eggs
Pisco, Lemon, Egg Whites, Maple Powder & Speck

Epic Bloody Mary
Skyy Vodka, Housemade Mix
Pickled Vegetables & a Lavender Sea Salt Rim

Orange
Fresh OJ, Orange Bitters, Bergamot & Cava

Elderflower
St. Germain, Vermouth Bianco, Lemon & Cava

BUBBLES

Schramsberg, Brut Rosé 2006 <GLASS> 18/72

Nicolas Feuillatte, Brut, France, Champagne 88

Iron Horse, Brut, Green Valley, Classic Vintage 2004 68

OYSTERS 250 Each

A selection of the best the sea has to offer with
Ver Jus Mignonette & Hot Horseradish Cocktail Sauce

MISSED BREAKFAST

Meyer Lemon French Toast with Black Berries 12

Stockton Asparagus Baked in a Hot Cross Bun with Hobbs Apple Smoked Ham & Creamy Teleme Cheese Sauce 12

Almond Polenta Waffle with Seville Orange Marmalade 10

Spring Asparagus Omelet with Rock Shrimp Béarnaise 13

Dungeness Crab Cake Benedict with Chive Hollandaise 16

Epic Homemade Granola Parfait with Organic Yogurt, Fruit & Berries 10

New York Steak & Poached Eggs with Potato Hash & Pico de Gallo 19

Breakfast Pizza with Duck Egg, Bacon, Fontina Cheese & Arugula 14

SOUPS AND SALADS

Dungeness Crab and Potato Soup Leeks & Yukon Gold Potatoes **Bowl** 9

House Smoked Chicken with Little Gems Lettuce, Sweet Peas, Chanterelles, & Spring Garlic Vinaigrette 15

Open-Faced Meyer Lemon Shrimp Sandwich on Brioche with Avocado Mousse, Radish & Cucumber 16

House Smoked King Salmon with Pickled Cucumber- Red Onion Salad, Grilled Brioche & Saffron Caper Aioli 17

MORE LIKE LUNCH

Beef Tartare with Traditional Garnishes, Parsley, Aioli, Capers & Red Onions 15 Per Person

The Ultimate 1/2 Pound Roasthouse Burger Ground Daily with the Trimmings & the Accoutrements 20

Wood Oven Roasted Schmitz Ranch Beef Brisket Freshly Dug Smashed Potatoes & Gingered Baby Carrots 22

Sweet Pea and Ricotta Ravioli with Julienne Speck, Red Grape Tomatoes & Green Garlic Sauce 20

THINGS YOU WANT IN A STEAKHOUSE

8 Each

Steak Fries with Roasted Garlic
Fried Onion Rings with Anchovy Catsup
Grilled Local Asparagus with Sauce Béarnaise
Epic Mac and Cheese
Scalloped Potatoes
Green Beans Amandine

EPIC EASTER BRUNCH

PRIX FIXE MENU \$40.00

Epic Spicy Bloody Mary

OR

The Briar Patch

Carrot, Orange Juice, Lemon, Miller's Gin & Cava

APPETIZERS

Kumquat Crème Cheese Danish

Raspberry Coulis

OR

House Smoked King Salmon

Pickled Cucumber and Red Onion Salad
on Grilled Brioche with Saffron Caper Aioli

OR

Stockton Asparagus Baked in a Hot Cross Bun

Hobbs Apple Smoked Ham & Creamy Teleme Cheese Sauce



ENTREES

Sweet Pea and Ricotta Ravioli

Julienne Speck, Red Grape Tomatoes & Green Garlic Sauce

OR

Wood Oven Roasted Schmitz Ranch Beef Brisket

Freshly Dug Smashed Potatoes & Gingered Baby Carrot

OR

Meyer Lemon French Toast

Black Berries



DESSERT

Spring Berry Rum Baba

In response to the Healthy San Francisco initiative-
a 4% SF Health surcharge will be added to all food and beverage sales.
An 18% gratuity will be added to table of 6 or more.