PRELUDE CHEESE & CHARCUTERIE BOARD | 16
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese,
prosciutto, finocchiona salami, grilled bread, crackers, fig jam,
whole grain mustard, housemade pickles, marcona almonds
D | N | G

HOLIDAY GRAIN BOWL | 16
quinoa, baby spinach, winter squash, dried cranberry,
spiced pecan, maple citrus dressing
N

WINTER SQUASH TAMALE | 21
cotija crumble, crispy cumin lentil, ranchero sauce
D

PRELUDE BURGER | 18
1/3 lb grass fed patty, soco meat co. bacon,
horseradish fondue, pickled onion,
franco-american brioche bun, fries
G | D | E

HUMMUS AND CRUDITÉ | 12
meyer lemon olive oil, smoked paprika,
za’atar seasoned pita
G

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY OLIVES | 7

BOSC PEAR STRUDEL | 14
brownie dust, vanilla ice cream
G | D | N | E

TRIO OF SORBET | 9
lemon, raspberry, mango
mint syrup, gaufrette
G

executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage

allergen key:
G=gluten | E=egg | N=nut/treenut
D=dairy | F=fish | SF=shellfish

please let your server know if you have any food allergies