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, house made pickle, marcona almond
D | N | G

Ratatouille Napoleon | 23
eggplant, sweet pepper, squash, shaved parmesan, san marzano sauce

Prelude Burger | 18
1/3 lb grass fed patty, franco-american brioche bun, soco meat co.
bacon, horseradish fondue, pickled onions, frites
G | D | E

Wild Rice Bowl | 15
organic wild rice, mushroom, squash, dried cranberry, toasted sesame
seed, tahini dressing

Hummus and Crudité | 12
meyer lemon olive oil, smoked paprika,
za’atar seasoned pita
G

Parmesan Duck-Fat Fries | 7

Citrus-Rosemary Olives | 7

Baked Apple with Streusel | 12
granola, golden raisin, honey, vanilla ice cream
G | D | E

Trio of Sorbet | 9
raspberry, mango, lemon
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.