PRELUDE CHEESE AND CHARCUTERIE BOARD | 18
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, prosciutto, finocchiona salami, grilled bread, crackers, fig jam, whole grain mustard, housemade pickle, marcona almond
D | N | G

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

CARROT OSSO BUCCO | 23
risotto milanese, pearl onion, trumpet mushroom, gremolata

ISRAELI COUSCOUS BOWL | 12
crunchy chickpea, almond, kalamata olive, persian cucumber, roma tomato, roasted shallot dressing
G | N

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

PARMESAN DUCK-FAT FRIES | 7

CITRUS-ROSEMARY OLIVES | 7

MEYER LEMON OLIVE OIL CAKE ALA MODE | 12
candied lemon, vanilla ice cream
E | D

TRIO OF SORBET | 6
mango, raspberry, lemon, mint syrup, gaufrette
G

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

please let your server know if you have any food allergies

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