PALMERS

STARTERS

DEVILED EGGS 15
herb salsa, pickled chili

BURRATA CAPRESE 19
heirloom tomato, cherry tomato, basil, balsamic drizzle

TUNA TARTARE 18
Ahi tuna, avocado, wakame salad, spicy mayo, eel sauce, crispy wontons, tobiko

FRIED CHICKEN TENDERS 18
with house sauce & ranch

ARANCINI 17
crispy risotto fritters, mozzarella, parmesan, tomato marinara

HUMMUS 17
roasted corn, peppers, red chimichurri, feta & warm pita bread

MEATBALLS 18
beef & pork meatballs, spicy tomato sauce, grilled bread

STEAKS & CHOPS

BONE-IN PORK CHOP 35
14oz bone-in, brussels sprouts, apple cider mustard sauce

FILET MIGNON 49
8oz CAB, creamy green peppercorn cognac cause, potato gratin, asparagus

SKIRT STEAK 39
8oz CAB, watercress salad, red chimichurri, herb butter and fries

NEW YORK STEAK 45
15oz CAB, watercress salad, red chimichurri, herb butter and fries

SIDES

FRENCH FRIES
8

POTATO GRATIN
10

TRUFFLE FRIES
parmesan, herbs
11

MASHED POTATOES
10

FRIED BRUSSELS SPROUTS
10

GRILLED ASPARAGUS
10

SOUPS & SALADS

add on: chicken 7, salmon 10

FRENCH ONION SOUP 14
caramelized onions, beef broth, gruyère, toasted baguette

CAESAR SALAD 18
baby gem lettuce, parmesan, herb croutons

ROASTED BEET SALAD 18
red & golden beets, horseradish crème fraîche, mâche, toasted pistachios, balsamic vinaigrette

CHARRED CORN BUTTER LETTUCE SALAD 17
sweet corn, avocado, heirloom tomatoes, crispy bacon, cotija cheese, toasted pepitas, scallions & cilantro with lime herb vinaigrette

B&B SERVICE

warm country sourdough with cultured butter
7



MAINS

STEAMED MUSSELS 25
garlic, white wine, cream, bacon, lemon juice, parsley

CLASSIC BURGER 23
onion, cheddar cheese, burger sauce, brioche bun, fries

PAN-SEARED SALMON 34
saffron risotto, asparagus, confit cherry tomatoes, lemon beurre blanc, fresh basil

CHICKEN SCHNITZEL 29
lemon caper vinaigrette, herb salad

BEEF BOURGUIGNON 32
slow braised beef, burgundy red wine sauce, pearl onions, carrots, mushroom & mashed potatoes

FISH & CHIPS 25
beer-battered wild Alaskan Cod with fries, tartar sauce, lemon

FRESH PAPPARDELLE (TWO OPTIONS) 27
- BEEF BOLOGNESE
  with parmesan
- KALE PESTO & RICOTTA SALT
  heirloom tomatoes, lemon zest, basil

SWEETS

CHOCOLATE CAKE 12
whipped cream

CHEESECAKE 12
vanilla bean, berry sauce

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BRUNCH SAT & SUN 12PM - 3PM
LUNCH WED – FRI 12PM - 3PM

HAPPY HOUR MON – THU 4PM - 6PM
FRI 12PM - 6PM

DINNER SUN – THU 4PM - 10PM
FRI & SAT 3PM - 11PM

5% will be added for SF Employer Mandates, including: Health Care Security Ordinance & SF Minimum Wage Ordinance. 20% Gratuity may be added to parties of 6 or more.
Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.

11-26