

CHILLED & LIGHTLY TOUCHED

Oyster on the Half-Shell 3 each
Mignonette & Lemon

Dungeness Crab Cocktail 21
Lemon & Cocktail Sauce
Wild Trap Caught off the Washington Coast

Jumbo Gulf Shrimp Cocktail 24
Lemon & Cocktail Sauce
Turtle Friendly Caught in the Gulf of Mexico

Steak Tartare 14
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, California

Orange Marinated Ceviche 15
Sweet Potato, Chili & Smoked Paprika
Sustainably Caught Seasonal Seafood

Shellfish Indulgence Platter A.Q.
Crab, Lobster, Shrimp, Oysters & Ceviche

SALADS

Epic Caesar Salad 14
Levain Croutons & Parmesan
Levain Bread from Acme Bakery, Berkeley, California

Citrus Salad 16
Marinated Beets, Cara Cara & Hazelnut-Crusted Goat Cheese
Organically Grown Beets from Star Route Farms, Bolinas, California

Craft Your Own Salad 16
*Butter Lettuce • Arugula • Iceberg • Baby Kale
Champagne Vinaigrette • Buttermilk Vinaigrette • Aged Balsamic Vinaigrette*

*-Select as many of the following as you would like and make your salad EPIC!-
Hard Cooked Egg • Roasted Beets • Cucumber • Bacon • Dried Cherries
Orange Segments • Apples • Baby Carrots • Radishes •
Farro • Sunflower Seeds • Hazelnuts • Candied Pecans*

Add: Chicken 9 • Gulf Shrimp 15 • Steak 16 • Dungeness Crab 21



Celery Root Soup
Crisp Parsley & Lemon Oil

Porcini Crusted Hanger Steak
Mushroom-Pine Nut Purée, Dinosaur Kale & Red Wine

DESSERT add five dollars

A 5% surcharge will be added to all food and beverages for San Francisco employer mandates.



STEAKS

Filet Mignon
6 oz 38 ▪ 9 oz 49
Naturally Raised by Family Owned Schmitz Ranch, California

Center Cut Ribeye Steak 12 oz 44
Procured by S.F. Butcher, Bryan Flannery

Flatiron Steak 9 oz 45
F1 Wagyu from Australia

Boneless New York Steak 12 oz 40
Procured by S.F. Butcher, Bryan Flannery

Skirt Steak 10 oz 25
All Natural, Genuine Black Angus Beef from Mission Ranch, Montana

Additional larger cuts of steak are available.

TO COMPLEMENT

(choose one)

Béarnaise Sauce, Chimichurri, Horseradish or "Epic Steak" Sauce

TO "ADD ON"

*Miso Truffle Butter 7 | Point Reyes Blue Cheese 6
Lobster 32/64 | Mushrooms 8*

LUNCH MAINS

Bacon-Cheddar Wagyu Burger 17
Ground Fresh Daily served with French Fries & Epic Burger Sauce
Raised by Clydene Bultman on Thompson River Ranch, Marion, Montana

Pan Seared Yellowtail 19
Cauliflower Couscous, Sweet Fennel & Harissa
Long Line Caught off the Coast of San Diego

Slow Roasted Pork Croquettes 18
Marinated Butter Beans, Tender Roots & Pork Jus
Pork from Devil's Gulch Ranch, Nicasio, California

Prime Rib Pappardelle 19
Roasted Mushroom, Cipollini & Madeira Cream Sauce
Naturally Raised by Creekstone Farms, Kentucky

Chicken Milanese 18
Celery Root-Parsnip Purée, Dinosaur Kale & Porcini Jus
Mary's Organic Air Chilled Chicken from Petaluma, California

Vegetarian & Special Dietary requests are met with enthusiasm!

WINES

Domaine Carneros 16
Brut Rosé, Carneros, *Cuveé de la Pompadour*

Dumol Chardonnay 22
Sonoma Coast 2014

Stemmler Pinot Noir 13
Carneros 2013

Kuleto Estate Cabernet Sauvignon 13
Napa Valley, *India Ink* 2013

THE GREAT PRETENDERS

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

Huckleberry Tea 6
Huckleberry Purée, Fresh Squeezed Lemon & Fresh Brewed Iced Tea

COCKTAILS

EPIC Vodka or Gin Martini with Point Reyes Blue Cheese Olives 18
Charbay Vodka or St. George Terroir Gin

SIDES

"Julia Child Potatoes" 10
Gruyère Cheese

Spätzle Gratin 10
Fontina Cheese

French Fries 9
Sauce Béarnaise

Brussels Sprouts 9
Bacon & Walnuts

Broccoli di Cicco 10
Garlic & Chili

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness".

LUNCH