

# PRIME

• ETHICALLY CRAFTED FARE •

MENU SUBJECT TO SEASONAL CHANGES

## SPECIALTY COCKTAILS \$14

**MANZANILLA**

no. 209 gin, chamomile tonic, meyer lemon foam, green cardamom

**SMOKE & RYE**

10th mountain rye whiskey, bitters, caramelized orange, rosemary

**ZEN ORIGANUM**

azuña reposado, kumquat, oregano, buddha's hand, lemon

**VECCHIO AMICO**

limoncello, dry vermouth, brovo amaro #1, fresh thyme

**FALL IN MANILA**

hangar 1 vodka, ginger, yuzu calamansi syrup, drambuie

**BARLOW'S GROG**

kirk and sweeney 12-yr rum, blood orange, burnt orange, saffras, absinthe wash

## SHARED

**fried CALAMARI // 14**

castelvetro olive, espelette, sumac, lemon confit, mint, squid ink aioli

**SPRING salad // 12**

scarborough farm's baby lettuce, babe farm's shaved vegetables, shimeji mushrooms, macadamia nuts, pickled strawberries, strawberry vinaigrette

**WEDGE salad // 12**

tanimura &amp; antle sweet gem lettuce, charred onion dressing, pt reyes blue cheese, peppercorn bacon, cherry tomatoes

**salt cod CROQUETTES // 12**

salt cod &amp; potato, lamb chopper cheese sauce, grilled spring onions, lemon

**FRENCH ONION soup // 9**

caramelized onions, beef broth, roth kase grand cru &amp; pt reyes toma cheese

**fried BRUSSEL SPROUTS // 11**

county line farms brussel sprouts, red wine onions, pecorino romano, lemon, mint

**ASPARAGUS a la plancha // 13**

new mexico pepper &amp; almond romesco, unfiltered california olive oil, salami chips

**house SOURDOUGH // 3**

fermented sourdough, plugra european butter, fleur de sel

**torn FRITES // 9**

hand torn russets, horseradish oil, pecorino, citrus ketchup

## ENTREES

**pan fried CHICKEN // 27**

100% pastured marin sun farm's chicken breast &amp; thigh, kamut wheat berry "risotto", green garlic confit, pickled king eryngii mushrooms, cherry tomatoes, sprouts

**ora king SALMON // 34**

cooked medium. mustard greens, fresh citrus, charred pinenuts, mashed avocado, serrano gastrique

**duo of GOAT // 34**

from marin sun farms. pomegranate braised shoulder, pomegranate glazed bone-in breast, celery root, cous cous, fresh turmeric, fried carrots, vegetable ash

**heritage bone-in PORK CHOP // 34**

cooked medium. heirloom organic's bloomsdale spinach, creamy ricotta, kumquat giardiniera

**RIBEYE // 60**

100% grassfed beef from marin sun farms. 12oz medium rare and sliced. soy-glazed mushrooms, onion soubise

## DESSERTS

**SKILLET BROWNIE KRINKLE, NUTELLA, COLD MILK // 10****CARDAMOM CREME BRULEE, GINGER SORBET, COOKIE // 12****HOMEMADE GELATO OR SORBET (ask for flavors) // 4**