

# spruce

WARM OLIVES CITRUS, FENNEL	7
BABY KALE CAESAR SALAD SHAVED PARMESAN, ANCHOVY TUILE	14
SMIP GEM LETTUCE SALAD GORGONZOLA DOLCE, PINK LADY APPLES, ALMONDS	17
CAULIFLOWER VELOUTÉ CONFIT EGG YOLK, POTTED GULF SHRIMP, BRIOCHE	19
FISHERMAN'S MUSSELS GARLIC CROSTONE, FINES HERBES, PERNOD	24
CHARCUTERIE SELECTION	23
OSETRA CAVIAR BRIOCHE, CRÉME FRAÎCHE, SOFT SCRAMBLED EGGS	AQ

FROMAGE BLANC TORTELLINI SUNCHOKE, WALNUTS, BROWN BUTTER NAGE	26
ROASTED CHICKEN WALDORF BUTTERMILK DRESSING, GRAPES, TOASTED ALMOND	21
FRENCH OMELET MORNAY, HARVEST GREENS, L'ORIGINAL BRIE	16
FENNEL AND CITRUS SALAD BUTTER-POACHED LOBSTER, YUZU VINAIGRETTE, HAZELNUTS	31
CRISPY DUCK LEG CONFIT FENNEL MARMALADE, ROASTED BEETS, PEARS	28
14-DAY-AGED FLANNERY NEW YORK CREAMED KALE, CHANTERELLE MUSHROOMS, BORDELAISE SAUCE	39
PASTRAMI SANDWICH GRUYÈRE CHEESE, RUSSIAN DRESSING	15
SPRUCE BURGER ENGLISH MUFFIN, FRENCH FRIES ADD TALEGGIO IL CARAVAGGIO – 7 ADD 3OZ FOIE GRAS – 21	20

IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6% SURCHARGE WILL BE ADDED