



FOR THE TABLE

BANANA BREAD, COFFEE CAKE, SAVORY SCONE

FIRST COURSE

P.E.I. MUSSELS

FINGERLING POTATO, BACON, BOUILLABAISSE

HEIRLOOM HONEYNUT SQUASH VELOUTÉ

TOASTED ALMOND TART, PUMPKIN MOUSSE, CRÈME FRAÎCHE

FALL HARVEST SALAD

GORGONZOLA, LEVAIN CROUTON, HARD-COOKED EGG

FUYU PERSIMMON SALAD

BABY BEET, FARMSTEAD MOZZARELLA, HONEY VINAIGRETTE

BABY KALE CAESAR SALAD

SHAVED PARMESAN, ANCHOVY TUILE

CITRUS-CURED KAMPACHI

JAPANESE YUZU, PURPLE DAIKON, DILL OIL

TWO COURSES 68

INCLUDING A GLASS OF CHAMPAGNE, MIMOSA OR CHOICE OF JUICE

*IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6.25% SURCHARGE WILL BE ADDED*

## ENTRÉE

SOUFFLÉ PANCAKE  
HAZELNUT, BANANA, WARM MAPLE SYRUP

QUICHE LORRAINE  
FRENCH HAM, GRUYÈRE, FINES HERBES

FRENCH-ROLLED OMELET  
CAVIAR, SMIP RANCH KALE, SAUCE VIN BLANC

SMOKED PASTRAMI BENEDICT  
SAUTÉED KALE, SOFT-POACHED EGGS, HOLLANDAISE SAUCE

BLACK TRUMPET SPAGHETTINI  
BLOOMSDALE SPINACH, MEYER LEMON, WATERCRESS

CROQUE MADAME  
FARM EGG, PARISIAN HAM, SAUCE MORNAY

SNAKE RIVER RANCH PORK BELLY  
POACHED FARM EGG, ANSON MILLS GRITS, SMIP RANCH KALE

14-DAY DRY-AGED NEW YORK STEAK AND EGGS  
FINGERLING POTATO, FALL SQUASH, BÉARNAISE SAUCE

SPRUCE BURGER  
ENGLISH MUFFIN, FRENCH FRIES  
*ADD TALEGGIO IL CARAVAGGIO 7*

## SIDES

CAVIAR, BRIOCHE, CRÈME FRAÎCHE AQ  
WARM BEIGNETS, SEASONAL PRESERVE, CRÈME ANGLAÏSE 15