

LIGHTLY TOUCHED

Oyster on the Half-Shell 18/36
Mignonette & Lemon

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

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

Ceviche 16
Avocado, Spring Citrus, Jalapeño & Tortilla Chips
Sustainably Sourced Seafood

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

STARTERS

Rock Shrimp Fritters 12
Frisée & Roasted Pepper Rouille
Trawl Net Caught in the Gulf of Mexico

Vintage Cheddar Biscuits 11
Whipped Honey Butter
House Made by Epic

Steak Tartare 16
Levain Toast, Quail Egg & Parsley
Naturally Raised by Family Owned Schmitz Ranch, California

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

Poached Mary's Chicken Salad 18
Pea Shoots, Pea Tendrils, Arugula, Frisée & Onetik Basque Goat Cheese
Mary's Free Range Chicken from Pitman Family Farm, California

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

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

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



10 YEAR ANNIVERSARY
2008 - 2018

BRUNCH

Bacon-Cheddar Steakhouse Burger 18
Ground Fresh Daily Served with French Fries & Epic Burger Sauce
Specialty House Blend of All Natural Beef

Brioche French Toast & Strawberries 17
Meyer Lemon Curd & Vanilla Whipped Cream
House Made Brioche Bread

Oven Roasted Marinated Chicken 17
Fried Green Tomato, Braised Swiss Chard & Tomatillo Salsa
Mary's Free Range Chicken from Pitman Family Farm, California

House Cured Salmon Tartine 19
Poached Eggs, Levain Toast, Ricotta Cheese, Asparagus & Hollandaise
Ora King Smoked Salmon from New Zealand

Dungeness Crab Frittata 23
Spinach & Fontina Cheese
Wild Trap Caught off the Washington Coast

Steak & Eggs 24
Baby Yukon Potatoes, Mushrooms, Arugula & Red Wine Gastrique
Grass Fed Black Angus Beef from The Hills of Absarokee, Montana

STEAKS

Filet Mignon
6 oz 42 • 9 oz 52
Naturally Raised by Family Owned Schmitz Ranch, California

Flatiron Steak 10 oz 27
Genuine Black Angus Beef from Mission Ranch, Montana

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

TO COMPLEMENT
(choose one)

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

Additional larger cuts of steak are available.

Vegetarian & special dietary requests are met with enthusiasm!

THE GREAT PRETENDERS

Ginger Collins 6
Apple Cider, Ginger Beer & Fresh Lime

Rose Peach Lemonade 6
Fentimans Rose Lemonade, Peach Bitters & Soda Water

Henry Weinhard's Root Beer 4
Hand-Crafted with Natural Sassafras, Vanilla & Honey

WINE & COCKTAILS

Absolut Mule 13
Absolut Elyx, Ginger Beer & Lime Juice

Spritzer 13
Aperol, Prosecco & Soda Water

Bay Bubbles 25
A Bottle of Pol Clement Sparkling Wine
Choice of Fresh Orange Juice, Pineapple Juice or Grapefruit Juice (served on the side)

EPIC Bloody Mary 15
Charbay "Meyer Lemon" Vodka & House Made Bloody Mary Mix

The Curry #30 Grog 13
Mount Gay "Black Barrel" Rum, Angostura Silver, House Made Garam Masala, Grapefruit & Lime

SIDES

French Fries 10
Béarnaise Sauce

"Julia Child" Potatoes 12
Gruyère Cheese

Nueske's Bacon 12
Apple Wood Smoked in Wisconsin

Binjte Potatoes & Mushrooms 12
Dry Farmed from Jon Little

Sautéed Spinach 12
White Wine & Garlic

BRUNCH