

LIGHTLY TOUCHED

Oyster on the Half-Shell 3 each
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
Apple, Jalapeños, Red Onions, Chipotle Crema

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

STARTERS

Epic Cinnamon Raisin Bagel 10
with sides of Dried Cherry Cream Cheese & Whipped Salted Butter

Fruit Parfait 9
Grapefruit, Orange, Honey Yogurt & Pistachio
Organic Yogurt from Strauss Family Creamery, Petaluma, California

Banana Fritters 13
Brown Sugar Cream Cheese Frosting & Almonds

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

Persimmon Salad 15
Pomegranate, Chicory, Hazelnut & Ricotta Salata
Local Fuyu Persimmons

Mixed Green Salad 15
Carrot, Radish, Bacon, Sunflower Seeds, Blue Cheese & Balsamic Vinaigrette
Tame & Wild Greens Harvested from Star Route Farms, Bolinas, 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.



BRUNCH

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

Beef Brisket & Hash 19
New Potatoes, Poached Eggs & Chow Chow
Dry Farmed Potatoes from Little Farm, Sonoma, California

Brioche French Toast 17
Huckleberries, Whipped Butter & Pecan Praline
Organic Huckleberries from Oregon

Crab Melt 24
Dungeness Crab Salad, Cheddar Cheese & Grilled Lemon
Wild Trap Caught off the Washington Coast

Shrimp Omelette 19
Spinach, Mushroom, Rouille & Potatoes with Piquillo Peppers
Turtle Friendly Caught in the Gulf of Mexico

Steak & Eggs 24
Bintje Potatoes, Mushrooms & Arugula with 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 29
Richards 100% Grass Fed Beef from Northern California

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

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

Spritz 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
Housemade Garam Masala, Grapefruit & Lime*

SIDES

French Fries 9
Sauce Béarnaise

Butternut Squash 10
Brown Butter & Sage

Brussels Sprouts 10
Lemon & Salt

"Julia Child" Potatoes 10
Gruyère Cheese

Nueske's Bacon 10

Bintje Potatoes & Mushrooms 10

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

BRUNCH