



R O A S T H O U S E

**ALCOHOL FREE REFRESHMENTS**

**Mulligan** 5  
Lavender Lemonade with Pear Green Tea

**Gold Rush** 6  
Seasonal Syrup with Seltzer & Crushed Ice

**EASTER LIBATIONS 10**

**The Briar Patch**  
Carrot, Orange Juice, Lemon, Miller's Gin & Cava

**Bacon & Eggs**  
Pisco, Lemon, Egg Whites, Maple Powder & Speck

**Epic Bloody Mary**  
Skyy Vodka, Housemade Mix  
Pickled Vegetables & a Lavender Sea Salt Rim

**Orange**  
Fresh OJ, Orange Bitters, Bergamot & Cava

**Elderflower**  
St. Germain, Vermouth Bianco, Lemon & Cava

**BUBBLES**

**Schramsberg, Brut Rosé 2006** <GLASS> 18/72

**Nicolas Feuillatte, Brut, France, Champagne** 88

**Iron Horse, Brut, Green Valley, Classic Vintage 2004** 68

**OYSTERS 250 Each**

A selection of the best the sea has to offer with  
Ver Jus Mignonette & Hot Horseradish Cocktail Sauce

**MISSED BREAKFAST**

**Meyer Lemon French Toast** with Black Berries 12

**Stockton Asparagus Baked in a Hot Cross Bun** with Hobbs Apple Smoked Ham & Creamy Teleme Cheese Sauce 12

**Almond Polenta Waffle** with Seville Orange Marmalade 10

**Spring Asparagus Omelet with Rock Shrimp Béarnaise** 13

**Dungeness Crab Cake Benedict** with Chive Hollandaise 16

**Epic Homemade Granola Parfait** with Organic Yogurt, Fruit & Berries 10

**New York Steak & Poached Eggs** with Potato Hash & Pico de Gallo 19

**Breakfast Pizza** with Duck Egg, Bacon, Fontina Cheese & Arugula 14

**SOUPS AND SALADS**

**Dungeness Crab and Potato Soup** Leeks & Yukon Gold Potatoes **Bowl 9**

**House Smoked Chicken** with Little Gems Lettuce, Sweet Peas, Chanterelles, & Spring Garlic Vinaigrette 15

**Open-Faced Meyer Lemon Shrimp Sandwich on Brioche** with Avocado Mousse, Radish & Cucumber 16

**House Smoked King Salmon** with Pickled Cucumber- Red Onion Salad, Grilled Brioche & Saffron Caper Aioli 17

**MORE LIKE LUNCH**

**Beef Tartare** with Traditional Garnishes, Parsley, Aioli, Capers & Red Onions **15 Per Person**

**The Ultimate 1/2 Pound Roasthouse Burger** Ground Daily with the Trimmings & the Accoutrements **20**

**Wood Oven Roasted Schmitz Ranch Beef Brisket** Freshly Dug Smashed Potatoes & Gingered Baby Carrots **22**

**Sweet Pea and Ricotta Ravioli** with Julienne Speck, Red Grape Tomatoes & Green Garlic Sauce **20**

**THINGS YOU WANT IN A STEAKHOUSE**

**8 Each**

Steak Fries with Roasted Garlic  
Fried Onion Rings with Anchovy Catsup  
Grilled Local Asparagus with Sauce Béarnaise  
Epic Mac and Cheese  
Scalloped Potatoes  
Green Beans Amandine

**EPIC EASTER BRUNCH**

**PRIX FIXE MENU \$40.00**

**Epic Spicy Bloody Mary**

OR

**The Briar Patch**

Carrot, Orange Juice, Lemon, Miller's Gin & Cava

**APPETIZERS**

**Kumquat Crème Cheese Danish**

Raspberry Coulis

OR

**House Smoked King Salmon**

Pickled Cucumber and Red Onion Salad  
on Grilled Brioche with Saffron Caper Aioli

OR

**Stockton Asparagus Baked in a Hot Cross Bun**

Hobbs Apple Smoked Ham & Creamy Teleme Cheese Sauce



**ENTREES**

**Sweet Pea and Ricotta Ravioli**

Julienne Speck, Red Grape Tomatoes & Green Garlic Sauce

OR

**Wood Oven Roasted Schmitz Ranch Beef Brisket**

Freshly Dug Smashed Potatoes & Gingered Baby Carrot

OR

**Meyer Lemon French Toast**

Black Berries



**DESSERT**

**Spring Berry Rum Baba**

*In response to the Healthy San Francisco initiative-  
a 4% SF Health surcharge will be added to all food and beverage sales.  
An 18% gratuity will be added to table of 6 or more.*