



## STARTERS

- sunshine deviled eggs with trout roe** *kewpie mayo, house furikake* 16
- oysters on the half shell** (6) *kohlrabi mignonette* 29
- burrata & ACME levain** *with tomato dip* 18
- avocado Green Goddess & escarole salad**  
*avocado Green Goddess dressing, frisée, endives, herbes* 19 (add roasted Mary's chicken 12)
- hand-cut wagyu beef tartare** *classic garnish, sunshine egg yolk, ACME toast* 24
- little gem salad** *champagne dijon dressing, seasonal fruit, fines herbes* 16
- PSC meatloaf meatballs** *soft polenta, arrabbiata* 17
- soup of the day** 12

## MAINS

- moules frites** *oven roasted mussels, fries & aioli* 28
- grilled swordfish** *black olive whipped potatoes, caper butter sauce* 39
- herb roasted Mary's half chicken** *roasted fennel, dandelion salsa verde, grilled lemon* 32
- slow roasted lamb shoulder** *spring pea & Meyer lemon risotto, snow & snap peas* 42
- PSClub steak frites** *Oak Ridge Ranch grass fed sirloin, balsamic roasted onions, Point Reyes blue cheese, fries* 46
- rigatoni & spicy Calabrian red sauce** *with Parmigiano Reggiano* 25
- orecchiette** *asparagus, white beans, lemon, ricotta, arugula pesto* 26
- slow cooked all beef sugo** *with pappardelle & Parmigiano Reggiano* 29  
(add truffle oil to any pasta 4)

## SIDES

- seasonal market vegetable side** mp
- parmesan truffle fries** 12 | **grilled ACME levain** 6

Corkage is \$35 per 750ml. 2 bottle limit

A 5% surcharge will be added to your check to support the wellness and safety of our employees and guests.

A Gratuity of 20% will be added to any party of 8 or more