

# FOG CITY

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## SNACKS

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**Chilled Dill  
Cucumber Pickles**  
F.C. Ranch

**Blistered Mariquita  
Farm Peppers**  
Korean Sea Salt

**Deviled Eggs**  
Crispy Quinoa  
Bacon

**Hand-cut  
Furikake Fries**  
Garlic Aioli

**Duchilly  
Hazelnuts**  
Spanish Paprika

**Brussels Sprouts**  
Asian Pears  
Ponzu

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## PLATES TO SHARE

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### VEGETABLES

**Butter Lettuce 10**  
Pumpkin Seeds, Market Radishes  
and Smoky Avocado Dressing

**Early Girl Tomatoes 14**  
Cucumbers, Torn Basil, Chevre  
Flatbread Croutons, Olive  
Vinaigrette

**Grilled Mission Fig Salad 14**  
Baby Lettuces, Point Reyes Blue  
Prosciutto, Walnut Gremolata

**Spicy Fire Seared Pole Beans 10**  
Cherry Tomatoes, Thai Bird Chilies, Mint  
Basil, Garum and Toasted Sesame Seeds

**Oven Roasted Baby Carrots 12**  
Black Garlic Mole, Almonds  
and Cotija Cheese

**Wood Grilled Tomato Soup 6**  
Stracciatella, Basil, and Olive Oil

**Oven Roasted Shelling Beans 12**  
with Smoky Tomato Butter  
and Marjoram, Garlic Breadcrumbs

**King Oyster Mushrooms 16**  
Red Heart Pimento-Paprika Stew  
Dill Scented Greek Yogurt

### SEAFOOD

**Four Chilled Local Oysters 16**  
Barrel Aged Hot Sauce, Shallot  
Mignonette, and Parsley

**Kampachi Crudo 15**  
Pickled Asian Pear, Ginger, Jalapeño  
Cucumbers, and Lemon Olive Oil

**Pickled Gulf Shrimp 17**  
Fennel, Sweet Onion, Celery, Cilantro  
Avocado and Serrano Chiles

**Smoked King Salmon 15**  
Chilled Beets, Crème Fraiche, Combiér  
Aquavit, Local Fennel, and Herbs

**Wood Oven Clams 16**  
Sake Butter, Padrons, Sweet Corn  
Torpedo Onions, and Cherry Tomatoes

**Wood Grilled Local Swordfish 25**  
Shell Beans, Hatch Chilies, Marjoram-  
Chili Broth, and Roasted Cherry  
Tomatoes

**Alder Planked Half Trout 28**  
Arbequina Olives, Fingerling Potatoes  
Herbs, and Grilled Lemon

### MEAT

**Grilled Beef Tongue 17**  
Chanterelle Mushrooms, Roasted  
Turnips, Mustard Greens, and  
Bacon Vinaigrette

**Roasted Duck Leg 15**  
Marble Potatoes, Jimmy Nardello  
Peppers, French Plums, and Arugula

**FOG CITY Burger 14**  
House-made Bun, Smoked Tomato Aioli  
F.C. American Cheese, Tomato, Onion  
Bread & Butter Pickles

**Grilled Spiced Lamb Skewers 21**  
Tomato, Red Onion, Lemon, Vadouvan  
Yogurt, and Butter Lettuce Cups

**Wood Oven Whole Chicken 29**  
Charred Brentwood Corn, Crispy  
Potatoes, and Spiced Maldon Salt

**Berkshire Pork Cheeks 25**  
Bacon Braised Romano Beans  
Hatch Chilies, Forest Mushrooms  
and Soft Polenta

**Grilled Brandt Beef Ribeye 38**  
Butter Poached Radishes, Arugula  
Green Onion Yorkshire Pudding  
Herb Salad

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**Panorama Bread 3**  
Straus EVOO Butter

To offset costs of San Francisco ordinances, taxes and fees, a 3% charge will be added to all food and beverage sales