



starter

today's soup 11.
inquire for daily preparation

marinated olives 10.
castelvetrano, leccino, cerignola

cheese & charcuterie platter 19.
*prosciutto di parma, mortadella, soppressata
cowgirl creamery "mt. tam" – triple cream cow's milk
oakdale creamery aged gouda – semi-hard cow's milk
served with marinated olives, spiced nuts, and baguette*

burrata 17.
olio verde, wildflower honey, sea salt, toasted baguette

blistered peppers 12.
padron and jimmy nardellos, herb aioli

chicharrones 10.
cacio e pepe

baked pecorino 18.
toasted hazelnuts, chili, wildflower honey, toasted levain

meatballs 15.
pork and ricotta, polenta, marinara, parmigiano reggiano

king salmon tartare 20.
espelette, meyer lemon, cucumber, watermelon radish

kauai blue prawns 19.
signature garlic prawn butter sauce, lemon zest, chili

salad

baby spinach 14.
gorgonzola, currants, pine nuts, crisp shallots, balsamic vinaigrette

chopped 16.
*romaine, peppers, olives, chickpeas, fried quinoa, provolone,
parmigiano reggiano, italian vinaigrette*

arugula + kale 14.
delicata squash, pomegranate, ricotta salata, banyuls vinaigrette

caesar 15.
romaine, lacinato kale, levain croutons, parmigiano reggiano
add chicken breast 9.
add hanger steak 14.
add ora king salmon 16.

pizza

margherita 17.
tomato, basil, mozzarella

sausage 18.
tomato, mozzarella, gypsy peppers, whole roasted garlic, onions

pepperoni 18.
tomato, mozzarella, pepperoncini peppers

chicken pesto 19.
sun-dried tomato, whole roasted garlic, pine nuts, red onions

pear + gorgonzola 18.
frog hollow farm pears, arugula, saba

mushroom 19.
cultivated mushrooms, garlic chives, crescenza

main

turkey burger 21.
*aged cheddar, romaine, aioli, pickles, brioche bun
served with garlic potato chips*

blt 19.
*applewood smoked bacon, heirloom tomatoes, arugula,
aioli, levain, served with potato salad*

risotto 26.
*chanterelle, hon shimeji, and oyster mushrooms
parmigiano reggiano, mushroom broth*

ora king salmon 35.
vegetable tart, parsley-basil pesto, tomato brodo

oven roasted chicken breast 27.
butternut squash, snap peas, roasted fennel, heirloom carrots, chicken jus

hanger steak 32.
potato puree, roasted cipolini onions, broccolini, salsa verde

pasta

bucatini 22.
pomodoro, di stefano burrata, basil

pappardelle 23.
pork sugo, braised chard, parmigiano reggiano

casarecce 25.
italian sausage, broccoli rabe, calabrian chili butter, pangrattato

tagliatini 24.
pancetta, egg yolk, pecorino, pea shoots



non-alcoholic refreshers

mint limeade 6.
mint, lime, agave, sparkling water

prickly rose 6.
prickly pear puree, lemon, ginger syrup, sparkling water

huckleberry lemonade 6.
huckleberry, lemon, sparkling water

craft cocktails

airdrop 13.
square one bergamot vodka, lemon, honey, sparkling wine

credo g+t 13.
broker's london dry gin, fentiman's grapefruit tonic, juniper

el diablo 14.
arette blanco tequila, mirto rosso, lime, ginger

la flaca 14.
bozal 'ensemble' mezcal, serrano chili, prickly pear, lime

huckleberry smash 14.
buffalo trace bourbon, huckleberry, lemon, mint

penicillin 14.
compass box 'great king st.' scotch, lemon, ginger syrup

grounds for divorce 15.
flor de cana 7yr rum, calvados, demerara syrup, bitters

bottled beer

trumer pilsner 7.
berkeley, california, 4.9% abv

magnolia 'kalifornia kölsch' ale
san francisco, california, 4.7% abv

golden state 'mighty dry' cider
sonoma, california, 6.3% abv

almanac 'love' hazy ipa (473ml)
alameda, california, 6.1% abv

almanac barrel-aged sour (375ml) 12.
alameda, california (375ml), inquire for seasonal selection

sparkling wine | still rosé

brut rosé, gruet 12.
new mexico NV

brut, roederer estate 14.
anderson valley, california NV

brut, drappier "carte d'or" 25.
champagne, france NV

rosé of pinot noir, red car 13.
mendocino, california, 2019

white wine

sauvignon blanc, long meadow ranch 12.
rutherford, napa valley, california 2018

arneis, bruno giacosa 15.
roero, piemonte, italy 2017

riesling, pflüger "cuvee biodynamite" 15.
pfalz, germany 2017

chardonnay, trefethen 14.
oak knoll district, napa valley, california 2017

red wine

pinot noir, long meadow ranch "farmstead" 18.
anderson valley, california 2016

barbera, giovanni rosso 15.
barbera d'alba, piemonte, italy 2016

zinfandel, bedrock "old vine" 14.
sonoma, california 2017

sangiovese grosso, altesino 24.
brunello di montalcino, toscana, italy 2015

cinsault/syrah, chateau musar "jeune" 15.
bekaa valley, lebanon 2017

merlot/cabernet franc, chateau rocher-calon 13.
montagne-saint-émilion, bordeaux, france 2017

cabernet sauvignon, veeder house 22.
mount veeder, napa valley, california 2012

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition
credo sources organic and sustainable products when possible by supporting local farmers and purveyors. some of our many partners include:
the original peach farm, star route farms, feed sonoma, bellweather farms, swanton berry farms, brokaw ranch, panorama bakery, the pasta shop
credo adds a 5% surcharge to assist in complying with san francisco healthcare mandates