

dinner menu

starter

today's soup 11.
inquire for daily preparation

marinated olives 10.
castelvetrano, leccino, cerignola

cheese & charcuterie platter 18.
*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 15.
olio verde, wildflower honey, sea salt, toasted baguette

braised chioggia beets 14.
yogurt, shaved fennel, cucumbers, feta, mint

roasted brussels sprouts 11.
pancetta, apples, saba

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

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

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

salad

market greens 12.
*frog hollow farm apples, toasted sunflower seeds, flowers,
"fines herbes," balsamic vinaigrette*

arugula + radicchio 15.
*fuyu persimmon, hearts of palm, pomegranate, ricotta salata,
pomegranate-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

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

pancetta 21.
creme fraiche, shallots, arugula, parmigiano reggiano, cracked egg

mushroom 19.
cremini, king oyster and brown beech, garlic chives, crescenza

main

risotto 26.
sweet pea puree, zucchini, parmigiano reggiano, meyer lemon emulsion

pan seared salmon 35.
quinoa, confit cherry tomatoes, braised kale, soubise

roasted chicken breast 27.
yellow, purple and white cauliflower, charred romanesco, chicken jus

hanger steak 32.
roasted potatoes, cipolini onions, broccolini, salsa verde

pasta

bucatini 22.
pomodoro, di stefano burrata, basil

pappardelle 23.
pork sugo, braised chard, parmigiano reggiano

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

agnolotti 24.
hon shimeji mushrooms, gypsy peppers, pecorino romano

30% off wine by the bottle list



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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

mexican coke 6.

craft cocktails

high west old fashioned 12.
high west double rye, demerara syrup, chocolate and orange bitters

air drop 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

bottled beer

trumer 'pils' pilsner 7.
berekeley, california, 4.6% abv

magnolia 'kalifornia kölsch' ale 6.
san francisco, california, 4.7% abv

golden state 'mighty dry' cider 6.
sonoma, california, 6.3% abv

fort point 'westfalia' red ale 6.
san francisco, california, 5.6% abv

almanac 'love' hazy ipa (473ml) 8.
alameda, california, 6.1% abv

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

sparkling wine | still rosé

brut rosé, mumm 12.
napa valley, california NV

brut, roederer estate 14.
anderson valley, california NV

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

white wine

sauvignon blanc, long meadow ranch 12.
rutherford, napa valley, california 2019

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

albariño, bodegas corisca 14.
riás baixas, spain 2016

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

chardonnay, trefethen 14.
oak knoll district, napa valley, california 2019

red wine

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

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

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