

DINNER

starter

brentwood corn soup 10.
green onion fritter, old bay aioli

tuscan white bean hummus (vg) 13.
crispy artichokes, sundried tomato jam, aged balsamic, griddled focaccia

salmon crudo 15.
green apple, confit plum, ice radish, pickled fresno chili, kaffir lime emulsion

eggplant meatballs (vg) 13.
harissa spiced marinara, herb oil

braised beef short rib croquettes 18.
harissa crema, green onion salsa verde

wood oven gulf shrimp 15.
braised white beans, fennel sausage, castroville artichokes, rosemary butter

stone fruit carpaccio 14.
marinated burrata, toasted pumpkin seeds, arugula, lemon oil, aged balsamic

salad

credo caesar 15.
romaine lettuce, radicchio, garlic parmesan croutons, caesar dressing

heirloom tomato panzanella salad 15.
marinated whole milk mozzarella, torn levain croutons, pickled red onions, summer truffle vinaigrette

pine street cobb 16.
garden greens, bleu cheese, cherry tomato, applewood smoked bacon, avocado, fried quinoa, hard boiled hen egg, herbed house vinaigrette

vitality bowl (vg) 15.
kale, quinoa, wheatberries, orange segments, blueberries, avocado, spiced chickpeas, pumpkin seed hummus, acai vinaigrette

additions

salmon 16.
4 u-10 shrimp 22.
chicken breast 10.

pizza

margherita 17.
smoked mozzarella, san marzano tomato, garden herbs

fungi 21.
forest mushrooms, kale, taleggio, country ham, truffle vinaigrette

summer squash 19.
wilted summer squash blossoms, jimmy nardello chili crunch, lemon basil ricotta

pasta

forest mushroom bolognese (vg) 24.
roasted carrots, wilted kale, pappardelle

cacio e pepe 24.
gemelli pasta, brentwood corn, shiitake mushrooms, tellicherry black pepper parmesan butter

bucatini ala amatriciana 28.
lemon burrata, guanciale, basil

main

filet of salmon 31.
marinated heirloom tomato, blue lake green beans, roasted fingerling potato, basil aioli

roasted cauliflower steak (vg) 21.
summer squash caponata, charred kale pesto

credo roasted chicken 29.
roasted balsamic onion & bacon tart, lemon thyme chicken jus

steak frites 42.
10oz NY strip, portobello mushroom "frites", black truffle butter

credo burger 21.
8oz.chuck blend, aged cheddar, arugula, pickled applewood bacon, 1000 island, toasted brioche served with garlic parmesan fries

add fried egg 2.

add avocado 3.

sides

summer succotash 9.
roasted baby vine ripe peppers, brentwood corn, fava beans, tear drop tomatoes, spiced basil butter

credo potatoes 10.
roasted yukon gold creamers, applewood bacon, scallion, sour cream

FEED THE PEOPLE.

WE BELIEVE THAT SHARED MEALS ARE VITAL SOCIAL RITUALS THAT BIND US CLOSER TOGETHER, FACILITATE MUTUAL UNDERSTANDING, AND GIVE RISE TO NEW IDEAS. AND WE BELIEVE THAT THE ACT OF JOINING TOGETHER AROUND THE TABLE IS ESPECIALLY DYNAMIC IN A VIBRANT RESTAURANT SURROUNDED BY FRIENDS AND COLLEAGUES.



DRINKS

craft cocktails

- la mission spicy margarita 15.
los siete misterios mezcal, tequila, agave, lime, jalapeno, tajin
- michter's ol'fashioned 15.
michter's bourbon, toshi cherry syrup, chocolate & orange bitters
- strawberry basil situation 14.
basil square one vodka, strawberry puree, lemon, fresh basil
- MSF- kokua (\$4.00 goes to Maui Strong Fund) 12.
smith and cross rum, angostura bitters, pineapple, lime, hibiscus
- barrel aged nolet's negroni 15.
equal parts nolet's gin, compari, antica sweet vermouth
- a rare eagle paper plane 15.
equal parts eagle rare bourbon, aperol, amaro nonino, lemon

bottled beer

- trumer 'pils' pilsner 7.
berkeley, california, 4.6% abv
- fort point, ksa kolsch 7.
san francisco, california, 4.6% abv
- fort point, red ale 7.
san francisco, california, 5.6% abv
- 21st amendment 'brew free! or die' hazy ipa 7.
san francisco, california, 6.5% abv
- drakes, denogginizer double ipa 7.
san francisco, california, 4.6% abv

white wine

- sauvignon blanc, simi vineyards 14.
sonoma county, california 2021.
- sauvignon blanc, sinegal estate 20.
st. helena, napa valley 2020
- riesling blend, pfluger 'biodynamite' 16.
pfalz, germany, 2020
- roussanne blend, tablas creek 'esprit blanc' 18.
adelaida district, paso robles, california 2019
- chardonnay, joseph drouhin, pouilly-fuisse 20.
pouilly-fuisse, cote de beaune, france, 2018
- chardonnay, 'wild thing' by carol shelton 16.
monterey county, california, 2019
- chardonnay, peter michael 'belle cote' 34.
knights valley, napa valley, california 2017

red wine

- gamay, les deux fleches, cru 'lord of the beaujolais' 16.
beaujolais, france 2020
- pinot noir, raeburn 16.
russian river, california 2021
- pinot noir, rose rock, domaine drouhin 23.
eola-amity hills, oregon 2021
- barbaresco, cascina delle rose 'tre stelle' 38.
piemont, italy 2012
- chianti classico, felsina berardenga 'riserva rancia' 28.
tuscany, italy 2015
- bordeaux blend, dry creek vineyards 'the mariner' 20.
dry creek valley, sonoma county, california 2016
- cabernet sauvignon, details by sinegal 16.
sonoma, california, 2019
- cabernet sauvignon, veeder house 22.
mount veeder, napa county, california 2012
- zinfandel blend, 8 years in the desert, orin swift 28.
saint helena, california 2021

sparkling wine | still rose

- sparkling brut, roederer estate 16.
anderson valley, california NV
- still rosé, mcintyre 14.
santa lucia highlands, monterey county, california 2021

non-alcoholic refreshers | soft drinks

- pomegranate lemonade 7.
pomegranate juice, lemon, agave, sparkling water
- strawberry basil lemonade 7.
premium strawberry puree, basil, lemon, agave, sparkling water
- passionfruit cooler 7.
passion fruit puree, lemon, sparkling water
- spicy mint limeade 7.
mint, jalapeno, lime, agave, sparkling water
- coke, diet, zero, sprite & iced-tea 4.

Please ask to see our Wine Spectator Award
Winning wine list by the bottle or scan below

