



# THE VAULT garden

**OPERATION HOURS**  
MONDAY-FRIDAY 11:30AM-9PM

## RAW BAR

### OYSTERS ON THE HALF SHELL

Bloody Mary Mignonette  
28/half dozen

### SHRIMP COCKTAIL 25

Classic Cocktail Sauce

### MUSSELS ESCABECHE 23

Giardiniera, Scallion,  
Lemon Agrumato

### TUNA CRUDO 25

Asian Pear, Jalapeño, Avocado, Dill

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### SHELLFISH PLATTER

Petite 89 | Grand 179

## — CAVIAR PARFAIT —

### THE CAVIAR COMPANY

one ounce 79

Kaluga Caviar, Savory Waffle,  
Crème Fraîche, Egg Salad

## — TO START —

### FOCACCIA BREAD 10

Whipped Ricotta, Olive Oil

### BUTTERNUT SQUASH BISQUE 15

Crispy Sage, Roasted Chestnuts,  
Honey Crème Fraîche

### SWEET POTATO DUMPLINGS 27

Hackleback Caviar, Crème Fraîche  
Chive-Potato Crumble

### COBB SALAD 19

Iceberg Lettuce, Sun Gold Tomato,  
Bacon Crumble, Buttermilk Dressing  
Add Chicken, Shrimp or Skirt Steak +12  
Add Salmon +18

### SMOKED SALMON 22

Lemon Farmers Cheese, Trout Roe, Herb Salad,  
Grilled Sourdough

### LOBSTER DIP 29

Avocado, Potato Chips, Corriander Blossom

## — ENTRÉES —

### PORCINI MUSHROOM RISOTTO 36

Foraged Mushrooms, Truffle Butter,  
Sourdough Gremolata

### PRIME RIB SANDWICH 27

Smoked Gouda, Horseradish Aioli, Caramelized  
Onion, French Fries

### PAN SEARED HOKKAIDO SCALLOPS 47

Roasted Squash, Brussel Sprouts,  
Brown Butter Emulsion

### APPLE WOOD SMOKED ROAST CHICKEN 41

Fingerling Potatoes,  
Swiss Chard, Chicken Jus

### THE VAULT BURGER 23

Lettuce, Cheddar, Onions  
Secret Sauce, French Fries

## SIDES

### PAN ROASTED BROCCOLI 16

Chile-Garlic Crunch

### MUSHROOMS GRATIN 18

Garlic-Thyme Butter

### BLACK TRUFFLE MAC & CHEESE 17

add Lobster +21

### BRUSSEL SPROUTS 15

Pomegranate, Molasses,  
Apple Cider Vinaigrette

## DESSERTS

### SUGAR DUSTED BEIGNETS 15

Crème Anglaise, Pistachio Butter

### PUMPKIN CHEESECAKE PAVLOVA 15

Pepitas-Pecan Brittle, Salted Maple Caramel,  
Pomegranate

### GHIRARDELLI CHOCOLATE-ESPRESSO BUDINO 15

Brownie, Crème Chantilly, Candied Nuts

## 2 COURSE EXPRESS LUNCH \$30

IN-AND-OUT IN 45 MINUTES! CHOOSE ONE ITEM PER COURSE

## — STARTERS —

### CAESAR SALAD

Romaine Lettuce, Focaccia Croutons,  
Parmesan

or

### BUTTERNUT SQUASH BISQUE

Crispy Sage, Roasted Chestnuts,  
Honey Crème Fraîche

## — ENTRÉES —

### PORCINI MUSHROOM RISOTTO

Foraged Mushrooms, Truffle Butter,  
Sourdough Gremolata

or

### FISH & CHIPS

Beer Battered Rock Cod, French Fries,  
Remoulade

or

### THE VAULT BURGER

Lettuce, Cheddar, Onions,  
Secret Sauce, French Fries

EXPRESS LUNCH MENU AVAILABLE MONDAY - FRIDAY 11:30AM - 2:45PM

A 8% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.