



THE VAULT garden

OPERATION HOURS
TUESDAY-SATURDAY 11:30AM-9PM

RAW BAR

OYSTERS ON THE HALF SHELL
Cucumber-Yuzu Mignonette, Cilantro
27/half dozen

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

RAZOR CLAMS 27
Pickled Vegetables, Charred Scallion,
Calabrian Aioli

LOBSTER SALAD 30
Pickled Serrano, Lemon Aioli, Cucumber

TUNA & SCALLOP CRUDO 25
Yuzu, Citrus, Chile

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SHELLFISH PLATTER
Petite 85 | Grand 175

CAVIAR SERVICE

by the ounce

THE CAVIAR COMPANY
Soft Scrambled Egg, Savory Waffle, Chive
Smoked Trout Roe 35 | Kaluga 105
Golden Osetra 165

APPETIZERS

PARKER HOUSE ROLLS 9
Six Warm Rolls with Whipped Salted Butter

ASPARAGUS CRAB DIP 34
Braised Artichokes, Mornay, Old Bay Lavash

RED LITTLE GEM SALAD 18
Shaved Spring Vegetables, Pecorino,
Avocado-Buttermilk Dressing
Add Chicken, Shrimp or Skirt Steak +12
Add Salmon +18

SMOKED SALMON 22
Lemon Farmers Cheese, Trout Roe, Herb Salad,
Grilled Sourdough

ENTRÉES

ENGLISH PEA RISOTTO 32
Preserved Lemon, Foraged Mushrooms,
Black Truffle Butter

FRUTTI DI MARE 32
Clams, Mussels, Green Curry,
Fresno Chile, Crispy Rice

ROASTED BLACK COD 45
Herb Persillade, Melted Leeks, Tokyo Turnips,
Chantrelles, Caviar Beurre Blanc

WAGYU STEAK FRITES 54
10oz American Wagyu, Red Wine Bordelaise,
Béarnaise, Frisée Salad

VAULT BURGER 21
Double Patty, Cheddar,
Secret Sauce, Fries

SIDES

BRUSSELS SPROUTS 13
Apple Vinaigrette, Gremolata

MUSHROOMS GRATIN 17
Garlic-Thyme Butter

BLACK TRUFFLE MAC & CHEESE 16
add Lobster +19

GRILLED ASPARAGUS 13
Charred Lemon, Béarnaise

DESSERTS

GINGER-SUGAR DUSTED BEIGNETS 14
Rhubarb Jam, Crème Anglaise

CRÈME FRAÎCHE PANNA COTTA 13
Spring Berries, Shortbread Crumble, Moscato

CHOCOLATE HAZELNUT MOUSSE 14
Peanut Crisp, Whipped Mascarpone, Bourbon Caramel

2 COURSE EXPRESS LUNCH \$30

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

ENTRÉES

ENGLISH PEA RISOTTO
Preserved Lemon, Foraged Mushrooms,
Black Truffle Butter

or

FISH & CHIPS
Beer Battered Tilapia, Malt Vinegar-Herbed Fries,
Remoulade

or

THE VAULT BURGER
Double Patty, Cheddar, Lettuce,
Secret Sauce, Fries

STARTERS

THE VAULT CAESAR SALAD
Chilled Romaine Lettuce, Warm Croutons,
Shaved Parmesan

or

CARROT-GINGER SOUP
Coconut, Cardamom, Marcona Almonds

EXPRESS LUNCH MENU AVAILABLE TUESDAY - 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.