



THE VAULT garden

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

RAW BAR

OYSTERS ON THE HALF SHELL
Apple-Horseradish Mignonette
27/half dozen

SHRIMP COCKTAIL 24
Classic Cocktail Sauce

MUSSELS ESCABECHE 22
Gardiniera, Scallion, Lemon Agravato

LOBSTER SALAD 30
Pickled Serrano, Lemon Aioli, Cucumber

TUNA & TROUT CRUDO 25
Asian Pear, Jalapeño, Hon-Shimeji Pickle

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

SWEET POTATO DUMPLINGS 27
Hackleback Caviar, Crème Fraîche
Chive-Potato Crumble

DUNGENESS 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 —

CORN RISOTTO 32
Black Truffle Butter, Foraged Mushrooms
Scallion

BEEF BOLOGNESE 34
Egg Pappardelle, Buratta Cheese,
Calabrian Chili Oil

PAN ROASTED MT. LASSEN TROUT 42
Celery Root, Lobster Mushroom
Sauce Americaine

BRAISED SHORTRIB 46
Wheat Berries, Red Kurri Squash
Garlic-Sage Gremolata

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

SIDES

ROASTED CORN 14
Mozzarella, Garlic Aioli, Aleppo

MUSHROOMS GRATIN 17
Garlic-Thyme Butter

BLACK TRUFFLE MAC & CHEESE 16
add Lobster +19

FRIED BRUSSELS SPROUTS 15
Chili-Lime Vinaigrette

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! CHOOSE ONE ITEM PER COURSE

— STARTERS —

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

or

ROASTED TOMATO SOUP
Marinated Tomatoes, Mozzarella,
Sourdough Croutons

— ENTRÉES —

CORN RISOTTO
Black Truffle Butter, Foraged Mushrooms,
Scallion

or

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

or

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

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.