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@PETITMARLOWESF

234 TOWNSEND ST. SF, CA

PETITMARLOWESF.COM

Petit Marlowe

WINE BAR & OYSTERETTE

Executive Chef
JENNIFER PUCCIO

Pastry Chef
EMILY LUCHETTI

DEVILED EGGS

Spicy Porc

'Nduja egg filling & bruleéd lardo

Spanish Anchovy

caesar filling, parmesan & bread crumbs

Oil Cured Olive

piquillo, pickled jalapeño & toasted garlic

FROMAGE

Burrata *peas, mint & seeded bread*

Blue *confit tomato, purslane & bacon*

Essex Feta *melon & acacia honey*

SEA & SHELL

Cured Fish *tomatoes, basil & radish*

Smoked Cod *taramasalata & roe*

Escargot *garlic, butter & parsley*

CHARCUTERIE

Prosciutto *tokyo turnips & brown butter*

Smoked Duck *chocolate mint & fig*

Plat de Viande *seasonal garnish*

TARTARE

Scallop

*watermelon radish, cucumber
colatura, flowering cilantro & leaf lettuce*

Agrodolce Beet

*harissa, whipped sheep's milk cheese
fennel fronds & seeded toast*

Côte du Boeuf

*mushroom, truffle, lemon
black pepper & porcini oil crostini*

SALADS

Petit Gourmande

artichoke, pickled mushrooms, hearts of palm & goat cheese toast

Summer Squash

herbed ricotta, lemon vinaigrette & pickled red onion

Leaf Lettuces

soft herbs, stone fruit & hazelnut-champagne vinaigrette

ON BREAD

Foie Gras & Jam - "FG & J"

warm torchon, apricot-chili jam & mini baguette

Tuna Conserva Tartine

piquillo peppers, mustard greens & pickled red onions

All Day Avocado Toast

toasted pine nuts, carrot, yogurt, sprouts & dukkah spice

SWEETS

Bon Bons

*coconut almond macaroon &
chocolate muddy buddy truffle*

'Chef Pink' Ice Cream

*rosé ice cream in collaboration
with Scribe Winery & Smitten*

Moscato Sabayon

seasonal fruit

Chocolate of the Month

*selections curated by
Emily Luchetti & Amy Guittard*