

# FOG CITY

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## SNACKS

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Chilled Summer  
Cucumber Pickles/  
F.C. Ranch

Blistered  
Summer Peppers/  
Korean Sea Salt

Deviled Eggs/  
Crispy Quinoa/  
Bacon

Hand-cut  
Furikake Fries/  
Garlic Aioli

Duchilly  
Hazelnuts/  
Spanish Paprika

Long Beans/  
Beer Batter/  
Kentucky Soy Ponzu

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## VEGETABLES

### Butter Lettuce 10

Pumpkin Seeds, Market Radishes,  
and Smoky Avocado Dressing

### Summer Tomatoes 15

Cucumbers, Torn Basil, Feta  
Flatbread Croutons, Olive  
Vinaigrette

### Grilled Fig Salad 14

Baby Lettuces, Echo Mountain Blue,  
Prosciutto, Walnut Gremolata

### Spicy Smashed Pole Beans 10

Cherry Tomatoes, Thai Bird Chilies,  
Mint, Basil, and Toasted Sesame Seeds

### Roasted Baby Carrots 12

Black Garlic Mole, Almonds,  
and Cotija Cheese

### Wood Grilled Tomato Soup 6

Stracciatella, Basil, and Olive Oil

### Black-Eyed Peas 12

Smoky Tomato Butter, Cranberry  
Beans, and Marjoram

### King Oyster Mushrooms 17

Red Heart Pimento-Paprika Stew,  
Dill Scented Greek Yogurt

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## SEAFOOD

### Chilled Local Oysters 16

Barrel Aged Hot Sauce, Shallot  
Mignonette, and Parsley

### Local Halibut Crudo 14

Pickled Watermelon, Ginger, Jalapeño,  
Cucumbers, and Lemon Olive Oil

### Pickled Gulf Shrimp 17

Fennel, Red Onion, Celery, Cilantro,  
and Serrano Chiles

### Smoked King Salmon 15

Chilled Beets, Crème Fraiche, Kummel,  
Local Fennel, and Herbs

### Wood Oven Clams 16

Sake Butter, Padrons, Sweet Corn,  
Calçot Onions, and Cherry Tomatoes

### Mesquite Grilled Local Albacore 26

Shell Beans, Hatch Chilies, Marjoram-  
Chili Broth, and Roasted Cherry  
Tomatoes

### Alder Planked Half Trout 28

Arbequina Olives, Fingerling Potatoes,  
Herbs, and Grilled Lemon

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### Panorama Bread with Straus Butter 3

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## MEAT

### Grilled Beef Tongue 17

Chanterelle Mushrooms, Roasted  
Turnips, Mustard Greens, and  
Bacon Vinaigrette

### Crispy Duck Leg 15

Marble Potatoes, Jimmy Nardello  
Peppers, French Plums, and Arugula

### FOG CITY Burger 14

House-made Bun, Smoked Tomato Aioli,  
F.C. American Cheese, Tomato, Onion,  
Bread & Butter Pickles

### Mesquite Grilled Lamb Skewers 24

Tomato, Red Onion, Lemon, Little Gems,  
Spiced Yogurt, and Vadouvan Flat Bread

### Wood Oven Chicken 34

Charred Brentwood Corn, Crispy  
Potatoes, and Spiced Maldon Salt

### Llano Seco Pork Cheeks 25

Bacon Braised Romano Beans,  
Hatch Chilies, Forest Mushrooms,  
and Soft Polenta

### Grilled Brandt Beef Ribeye 44

Butter Poached Radishes, Arugula,  
Green Onion Yorkshire Pudding,  
Herb Salad