

The Progress

Vegetables, mostly

kiwi & farm green salad 14.
fresh ricotta, rosemary-almonds & olio nuovo

makrut lime roasted carrots 14.
curry lentil 'hummus'

broccoli 'caesar' toast 14.
pecorino & egg bottarga

burrata & fried butter beans 18.
buddha's hand & dirty girl tomato vinaigrette

‡

charred cauliflower 16.
beet mole, hazelnut & ricotta salata

grilled nappa cabbage 18.
pork coppa, sunchoke tonnato & pomegranate

bloody butcher red corn grits 20.
duck egg, pumpkin seed salsa

japanese sweet potato 16.
aged garlic barley miso & seaweed

Seafood

nantucket bay scallop crudo 24.
blood orange & olio nuovo

brown butter seaweed noodles 22.
oyster mushrooms, tomato-kale ragout & bonito

black rice crusted red trout 30.
rau ram, lime & salted kempot pepper

squid & lamb 'a la plancha' 26.
citrus, mint & fish sauce

‡

grilled chili-garlic lobster 80.
fire kissed greens, crispy tofu & mandarin

Meat

black trumpet mushroom 'polpette' 28.
spigarello, quince butter & pinenuts

guinea hen 'viennoise' 32.
chanterelles, huckleberry & brown butter

green garlic pork sausage 32.
clams, crushed scarlet runner beans & tokyo turnips

‡

grilled prather ranch beef 45.
caramelized onion & castelfranco radicchio

bbq liberty farms half duck 70.
peanut fried rice & smoked chili

Western Additions

caviar potato cloud 12.

dipping lettuce
poppyseed & lemon buttermilk 8.

toasted brioche & whitefish roe
radishes & yogurt butter 20.

guinea hen wings
smokey date & timur pepper spice 15.

potato fry bread
wagon wheel fondue 10.

supplement périgord truffle +20

josey baker whole grain bread
cider vinegar butter 8.

6% will be added to each check to support SF employer mandates.

The Progress

Sparkling

chardonnay, domaine tissot *extra-brut*, crémant du jura, france nv 20/100

gamay, domaine migot *brut rosé*, france nv 17/85

White

pinot blanc, weingut rebholz, pfalz, germany 2019 16/80

riesling, malat, furth, kremstal, austria 2020 17/85

white blend, gros ventre *high country white*, el dorado, california 2020 16/80

carricante/catarratto, tenuta delle terre nere, etna, sicily, italy 2020 18/90

chardonnay, small vines, sonoma coast, california 2017 18/90

pinela/zelen/rebula, batič *zaria*, vipavska dolina, slovenia 2019 *skin-fermented* 22/110

Rosé

pinot noir, county line, elke home ranch vineyard, anderson valley, california 2020 14/75

Red

kadarka, heimann & fiai, szekszárd, hungary 2019 15/75

mollard, domaine allemand *théüsien rouge*, hautes-alpes, france 2020 16/80

pinot noir, dubois bernard, clos margot, chorey-les-beaune, burgundy, france 2019 20/100

pinot noir cobb, monticue vineyard, sonoma coast, california 2016 24/120

dolcetto, cascina della rose *a elizabeth*, alba, piedmont, italy 2018 16/80

syrah, love & terroir, john sebastiano vineyard, sta. rita hills, california 2019 19/95

samsó/garnacha, costers del priorat *pissarres* priorat, spain 2017

Cocktails

14 each

we got the beet beet infused tequila, cilantro, hojicha, chili vinegar & seltzer

the remedy mezcal, smoked ginger, honey, lemon & jalapeño

one punch man rum, bourbon, rau ram, pandan, cashew, lime & pineapple milk-washed

lost voyage jamaican rum, sesame, banana, lime & almond

martini choice of gin or vodka, vermouth, smoked castelvetrano olive juice & rosemary oil

manhattan black butter bourbon, vermouth & bitters

Refreshments

fever tree ginger beer 4

fever tree pink grapefruit 4

pineapple-cilantro soda 7

Andytown Coffee

espresso 4

americano 4

cappuccino 6

latte 6

Rare Tea Co.

english peppermint 6

whole leaf green 6

rare oolong 6

shire highlands black 6

Draught Beer

helles lager, arnebräu, marin brewing co. 8

tart saison, famille cellador ales 11

unfiltered IPA, hop slangin' cellarmaker brewing co. 9

Bottled Beer & Cider

dry-hopped pilsner, wondrous pils wondrous brewing co. | 16oz can 10

saison, la vermontoise brasserie blaugies & hill farmstead | 375mL 18

gueuze, cuvéé armand & gaston drie fonteinen | 375mL 28

stout, ironbridge wenlock freewheel brewing co. | 16oz can 10

dry cider, ru & lou vol. 4 tanuki cider | 12 oz can 12