

CAVIAR

*served with sieved egg, shallots, chives,
crème fraîche & potato chips.*

American Sturgeon **1 OZ \$85**

The Caviar Co., San Francisco, CA

Golden Osetra **1 OZ \$155**

Tsar Nicoulai, Concord, CA

CRUDO

Hamachi **\$16**

sweet corn, sea bean & chili

Tasmanian Ocean Trout **\$16**

shallot, capers & lemon oil

Escabeche **\$12**

calamari, clams & mussels

CRUSTACEANS

Shrimp Cocktail <i>per piece</i>		4
Dungeness Crab <i>tomato gazpacho</i>		19
Chilled Half Lobster		24
Live California Sea Urchin		MP

OYSTERS

*Served with pickled ramp cocktail sauce
horseradish mignonette & Eloise sauce.*

Little Leo - WA		3.5
Kumamoto - WA		5
Kusshi - BC		4.5
Shigoku - WA		5
Standish Shore - ME		4
Mookie Blue - ME		4.5
Grassy Bar - CA		4
Wellfleet - MA		5
Hammersly - WA		3.5

BIVALVES

*Served with pickled ramp cocktail sauce
horseradish mignonette & Eloise sauce.*

Littleneck Clams - FL		2

A 6% surcharge will be added to your check to help cover the cost of San Francisco business mandates.

**The consumption of raw or undercooked meats, eggs, seafood or shellfish may increase your risk of foodborne illness.*

T: 415.923.8577

@PETITMARLOWESF

234 TOWNSEND ST. SF, CA

PETITMARLOWESF.COM

Petit Marlowe

WINE BAR & OYSTERETTE

Executive Chef
JENNIFER PUCCIO

Pastry Chef
EMILY LUCHETTI

DEVEILED EGGS

Spicy Porc \$3.5

'Nduja egg filling & bruléed lardo

Spanish Anchovy \$3.5

caesar filling, parmesan & bread crumbs

Oil Cured Olive \$3

piquillo, pickled jalapeño & toasted garlic

FROMAGE

Burrata peas, mint & seeded bread 17

Soft Ripened Cow tomato & purslane 12

Essex Feta melon & acacia honey 10

SEA & SHELL

Cured Fish tomatoes, basil & radish 16

Smoked Cod taramasalata & roe 17

Escargot garlic, butter & parsley 15

CHARCUTERIE

Prosciutto tokyo turnips & brown butter 13

Smoked Duck chocolate mint & fig 16

Plat de Viande seasonal garnish MP

TARTARE

Scallop \$19

watermelon radish, cucumber
colatura & flowering cilantro

Agrodolce Beet \$15

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

Côte du Bœuf \$18

mushroom, truffle, lemon
black pepper & porcini oil crostini

SALADS

Petit Gourmande . . . 16
artichoke, pickled mushrooms, hearts of palm & goat cheese toast

Summer Squash . . . 14
herbed ricotta, lemon vinaigrette & pickled red onion

Leaf Lettuces . . . 13
soft herbs, stone fruit & hazelnut-champagne vinaigrette

ON BREAD

Foie Gras & Jam - 'FG & J' . . . 21
warm torchon, apricot-chili jam & mini baguette

Tuna Conserva Tartine . . . 16
piquillo peppers, mustard greens & pickled red onions

All Day Avocado Toast . . . 14
toasted pine nuts, carrot, yogurt, sprouts & dukkah spice

SWEETS

'Chef Pink' Rosé Ice Cream \$5

in collaboration with Scribe Winery & Smitten Ice Cream

June Chocolatier; Dandelion Chocolate \$4

single origin from Mantuano, Venezuela 70%

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SPARKLING

Brut Nature	12 / 54
<i>Château Lavernette, Crémant de Bourgogne, NV</i>	
Brut	23 / 98
<i>Bruno Paillard, Première Cuvée, Reims, Champagne NV</i>	
Brut	21 / 94
<i>Nicolas Feuillatte, Réserve, Chouilly, Champagne, France NV</i>	
Brut Rosé	72 / 16
<i>Vitteaut-Alberti, "Big Night Bubbles," Crémant de Bourgogne NV</i>	

WHITE

Pecorino	13 / 58
<i>Tiberio, Pecorino Colline Pescaresi, Abruzzo, Italy 2015</i>	
Albariño	12 / 54
<i>Aba de Trasmia, Rías Baixas, Galicia, Spain 2015</i>	
Grüner Veltliner	12 / 54
<i>Schloss Maissau, Weinviertel, Austria</i>	
Carricante	14 / 63
<i>Valenti, "Enrico IV," Etna, Sicily, Italy 2015</i>	
Riesling	15 / 67
<i>Pfister, "Tradition," Bas Rhin, Alsace, France 2014</i>	
Sauvignon Blanc	14 / 63
<i>Gitton, Clos Joanne D'Orion, Pouilly-Fumé, Loire, France 2014</i>	
Chardonnay	16 / 72
<i>Vincent et Sophie Morey, Burgundy, France 2015</i>	
Chardonnay	23 / 103
<i>François Carillon, Les Charmois 1er Cru, Saint-Aubin 2013</i>	

BEER

Pale Lager Kronenbourg 1664, France 5.5% draught	8
Kolsch Sünner, Germany 5.3% 500ml	11
Red Ale Duchesse De Bourgogne, Belgium 6.2% 325 ml	14
IPA, Fort Point, "Villager," San Francisco 6.5% 350 ml	9

ROSE

Garnacha & Syrah	10 / 45
<i>Xavier Clua, El Solà d'en Pol, Terra Alta, Spain 2016</i>	
Grenache, Syrah & Mourvedre	12 / 54
<i>Château La Canorgue, Luberon, Rhone Valley, France 2016</i>	
Pinot Noir	13 / 58
<i>Cep, Hopkins Ranch, Russian River Valley, Sonoma, California 2014</i>	

RED

Counoise	14 / 64
<i>The Withers, El Dorado, California 2015</i>	
Trousseau	15 / 67
<i>Jean-Luc Mouillard, Côtes du Jura, France 2014</i>	
Pinot Noir	19 / 86
<i>Copain, "Les Voisins," Anderson Valley, California 2014</i>	
Sangiovese	14 / 63
<i>Fattoria Rodáno, Chianti Classico, Tuscany, Italy 2013</i>	
Cabernet Franc	13 / 58
<i>Domaine de la Chevalerie, Galichets, Bourgueil, Loire Valley, France 2014</i>	
Grenache, Syrah & Mourvedre	14 / 63
<i>Piaugier, Gigondas, Rhone Valley, France 2014</i>	
Syrah & Grenache	11 / 48
<i>Domaine La Blaque, Provence, France 2014</i>	
Nero d'Avola	14 / 63
<i>Baglio di Grisi, Terre Siciliane, Sicily, Italy 2015</i>	

CIDER

Bay Brut Golden State Cider, Sebastopol 6.9% draught	8
English Dry Aspoll, England 6.8% 330 ml	11

*The Baker & Midwife table bread
with housemade brown butter \$4*