



S O C I A L C L U B

Please let your server know of any allergies or dietary restrictions
Updated August 20th, 2021

The Mother

“All that I am, or ever will be I owe to my angel mother.”

Zuke / 14

Roasted and torched asparagus w/ shoyu zuke egg yolk, fermented chilis, cherry relish, mint aioli & ube coral tuiles

Lucy / 12

Assorted seasonal, house made pickled fruits & veggies

Cleo / 18

Water2Table hand caught halibut crudo w/ dragon egg cucumbers, pickled apple, salmon caviar & an apple foam

Penelope / 16

Marinated pork belly w/ bosc pear, cactus pears & cherry relish, apricot romesco, & cherry jus

Daisy / 24

Seared liberty duck breast w/ nasturtium olive tapenade, fried duck, Sonoma County grape verjus

Maggie / 24

Oakridge ranch Bavette steak w/roasted house made mole negro, carrot romesco, fig stuffed squash blossoms

Lacey / 20

Roasted parsnips w/ cauliflower, pear & white corn succotash, fresh nectarine, lavender smoked nectarine syrup, romesco & fried parsnip lace

Lola / 22

Sweet corn risotto & corn pudding
Add Confit Sebastopol Rabbit +\$9

Executive Chef Jeremy Cabrera

Please no alterations, modifications, or substitutions

We proudly source our ingredients from local, sustainable farms and purveyors.

\$15 corkage fee on all 750mL bottles brought into The Restaurant.

ABC Law prohibits taking any unconsumed wine from the premises that was not purchased from the premises.

Eating raw or uncooked meat or eggs could increase your risk of food borne illness.

20% Service Charge will be added for employee living wage.

If you would like to leave anything additional, it would be greatly appreciated

Follow us on Instagram at @4thStreetSocialClub

Now available for Private Events. Visit us at www.4thStreetSocialClub.com