PIED PIPER

INTIMATE | SOCIAL

POP CORN | LA YU chili oil | furikake dust  11
CRISPY BRUSSELS SPROUTS | vadouvan curried yogurt | cashews  12
TRUFFLE FRIES | Italian parsley | truffle aioli 13
EDAMAME RICOTTA TOAST | roasted beets | fennel salad cranberry | acme walnut bread  16
CHICKEN WINGS | shishito peppers | crunchy garlic | sweet & sour sauce  17
CALIFORNIA COASTAL CALAMARI | crispy jalapenos | yuzu-togarashi kewpie mayo  17
TORO TUNA POKE * | avocado | macadamia nuts | seaweed salad | crispy wonton  18
JUMBO GULF SHRIMP TEMPURA | tontsuyu ginger daikon dipping sauce  18
LOCAL CHEESE MONGERS | point reyes | marin family | bellwether farms | fiscalini farms | fig jam | almonds  18
FRA’ MANI SALUMI | house pickles | olives | flatbread  18
ROYAL MIYAGI OYSTERS * | prosecco little onion mignonette | cocktail sauce 6 / 23 or 12 / 42

URBAN SUPPER

CASTRO SALAD 24
crimson lentils | roasted California vegetables | wild greens | flowers | Point Reyes blue | parmesan dressing

SWEET GEM CESAR  24
add mary’s ranch chicken  7 | garlic butter prawns  12

GRILLED CHICKEN BANH MI  26
mary’s chicken breast | jalapeno aioli | pickled roots | fresh coriander | fries
substitute truffle fries  4

PIPER WAGYU BURGER 26
house pickles | fiscalini smoked cheddar | applewood smoked bacon | chipotle aioli | fries
substitute truffle fries  4

ROASTED CAULIFLOWER VADOUVAN CURRY  28
quinoa pilaf | coriander chutney | pappadam

GRILLED KUROBUTA PORK CHOP  32
roasted lardo | dried fruit chutney | fennel charred brussel sprouts | cider jus

Lemon Garlic T-BONE LAMB CHOPS  39
laura chenel goat cheese egg roll | brandy glazed asian pear & toy box carrots

BRANDT RANCH RIB EYE  39
house queso fresco | creamed Peruvian chocolo corn | bone marrow demi-glace

ROASTED SKUNA BAY SALMON  34
braised puy lentils | winter greens | tarragon vinaigrette

SWEETS

SAN FRANCISCO CHEESECAKE | sable cookie | berry sauce  10
TAHITIAN CRÈME BRÛLÉE | pistachio biscotti  12
GELATO OR SORBET | chef’s seasonal flavors  10
BLACKOUT CHOCOLATE CAKE | chocolate ganache | fresh berries  14
BLOOD ORANGE MOUSSE | pistachio bark | chocolate sauce  14

Executive Chef: John Hart
Executive Sous Chef: Mark Banagan

CRAFT BEERS, BOLD WINES

OFFERING A SOCIAL STYLE MENU

INGREDIENTS AND INSPIRATION OF YOUR DESTINATION, OUR CITY – SAN FRANCISCO

Pied Piper Signature Dishes

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems.

** Please be advised parties of six or larger will be charged an automatic 18% service charge.

* If you have any concerns regarding food allergies, please alert your server prior to ordering.

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