PIED PIPER | 2 NEW MONTGOMERY ST. | SAN FRANCISCO, CA | 94105 | 415-546-5089

STORY
A magical part of both Palace and San Francisco history.
The Pied Piper of Hamelin was commissioned from Maxfield Parrish for the hotel’s reopening in 1909. The Pied Piper has graced the wall above the legacy bar for more than 100 years.

START

CRISPY PACIFIC CALAMARI 17
jalapeños, lemon aioli

TRUFFLE FRIES 14
black truffle aioli, parmesan

BEER BATTERED PRAWNS 18
dill weed tartar sauce

SPICY SWEET & SOUR WINGS 18
point reyes original blue, hot toy box carrots

MONTEREY COUNTY ORGANIC GREENS 12
watermelon radish, tiny tomatoes, castelvetrano olives, cucumbers, green goddess dressing

HARISSA BBQ’D CAULIFLOWER & HEIRLOOM CARROTS 12
herb buttermilk ranch

LOCAL CHEESE MONGERS 18
point reyes blue, marin family brie, bellwether pepato, fiscanini cheddar, raspberry jam, garlic almonds, ACME cranberry walnut bread

SHARE

PARTY BOARD 52
baby back ribs, beer battered prawns, spicy sweet & sour wings, truffle fries, aioli

HICKORY SMOKED BABY BACK RIBS 22
mac & cheese, fried green tomatoes, roasted pepper creole mustard sauce

BURRATA & CANDIED BACON DIP 21
jumbo pretzel, porcini mushrooms, pickled vegetables

EDAMAME RICOTTA HUMMUS 18
warm garlic sourdough, olives, farm roots

DUNGENESS CRAB, GUACAMOLE & HOMEMADE CHIPS 24
plantain, russet, taro root homemade chips

MAIN

ANDY BOY CESAR 21
hearts of romaine, parmesan dressing, brioche croutons

PESTO ROASTED JUMBO PRAWNS +12
MARY’S RANCH CHICKEN BREAST +7

SKUNA BAY SALMON 34
beluga lentils, confit baby heirloom tomatoes, lobster jus

FRIED CHICKEN 28
baby biscuits, itso hot sauce, french fries

TRUFFLE FRIES +4

IMPOSSIBLE MEAT GUINNESS POT PIE 27
rutabaga, garnet yams, cippolini onions

PIED PIPER WAGYU BURGER 26
bread & butter pickles, fiscanini smoked cheddar, french fries

TRUFFLE FRIES +4

ACME FOCACCIA PANINI CLUB 26
roasted turkey, avocado, bacon, beefsteak tomato, smoked mozzarella, arugula, roasted pepper aioli, chips

- EXECUTIVE CHEF, JOHN HART | EXECUTIVE SOUS CHEF, MARCK BANAGAN -
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

** PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 18% SERVICE CHARGE **
ENTICEMENTS FROM A SAN FRANCISCO LEGACY
INDIGENOUS AND RARE

- GREEN GODDESS DRESSING -
Chef Philip Roemer invented the dressing in 1923 to honor actor George Arliss, who stayed at the Palace while performing in William Archer’s hit play, “The Green Goddess.” Today we source our ingredients from our rooftop garden at the Palace Hotel.

- HARISSA -
Harissa is a North African hot chili pepper paste, the main ingredients of which are roasted red peppers, Baklouti peppers or serrano peppers, spices and herbs such as garlic paste, caraway seeds, coriander seeds, cumin and olive oil to carry the oil-soluble flavors.

- PACIFIC CALAMARI -
Calamari from the Monterey Coast. Monterey is known as the calamari capital of the world.

- POINT REYES ORIGINAL BLUE -
Produced at the Giacomini family farm since 2000, California’s classic style blue cheese is rindless, all-natural and gluten-free.
The addictive flavor is bold with hints of sweet milk and a peppery finish.

- MARIN FAMILY BRIE -
A California original. It began in 1865, making Marin family cheese company the longest continuously operating cheese company in the United States. Still using the same cheese making techniques of their founders in West Marin where the cheese is produced.

- BELLWETHER PEPATO -
Belwether Farms in Sonoma County, California is a family owned dairy farm founded in 1986 by Cindy Callahan a former nurse.

- FISCALINI SMOKED CHEDDAR -
Fiscalini Cheese Company has made important contributions to the art of cheese making in California.
The family dairy was first established in Modesto in 1914.

- DUNGENESS CRAB -
Fisherman’s Wharf, which has been the home of San Francisco’s colorful fishing fleet for nearly a century and a quarter, is world famous for its wide variety of seafood. Much of this fame is due to the annual harvest of that most delectable of all crustaceans, the Dungeness crab of San Francisco.

- ANDY BOY GREENS -
D’Arrigo Brothers is a California-based grower and seller of fresh lettuce, broccoli, broccoli rabe, cauliflower and other vegetables, as well as cactus pear. It is a family business that has been in the D’Arrigo brothers’ families since its founding in 1923.

- ACME BREAD -
ACME was founded in 1983 in Berkeley California by Steven and Suzie Sullivan. Steven began baking bread in the 70’s at Chez Panisse in Berkeley.

- MARY’S CHICKEN -
Three generations of farming in the poultry industry. Mary Pitman began 25 years ago raising chickens the old way, with plenty of space. In the San Joaquin Valley of California the birds are humanely raised. Mary’s Chicken is non-GMO, vegetarian-fed, pasture raised out of Sanger, CA.

- BABY BISCUITS -
For decades the Palace Hotel biscuits have been a favorite amongst guests of our dining rooms. The same Palace biscuit recipe we’ve been using since the 1920’s.

- SKUNA BAY -
Raised in its natural ocean environment – the cold, clear Pacific Ocean off Vancouver Island. “4-Star” BAP-Certified Operation, certified as sustainable by the Global Aquaculture Alliance for its Sea Farms. Skuna Bay Salmon is craft raised which means reared by the hand of the experienced craftsman farmer in its natural ocean environment. Glacier-fed waters, perfect salinity and strong tidal currents resulting in a great salmon.