

TRACE LUNCH

SHARE

***FRIED BRUSSELS SPROUT 16**

FENNEL CHILI MARINATED OLIVES 7

TRUFFLE PARMESAN FRIES, GARLIC AIOLI 9

SWEET POTATO FRIES, LIME CHILI SALT 9

STARTER

PUMPKIN SOUP

toasted pepita, tellicherry pepper gastrique 11

MODERN CLASSIC CAESAR

parmesan, golden balsamic + caper vinaigrette
anchovy, brussels sprout, kale, bacon 17

GRILLED CHICKEN SALAD

artisan lettuce, avocado, tomato, cucumber
radish, heirloom carrot, ranch dressing* 24

CRISPY PORK BELLY

octopus, chickpea sofrito, black garlic hummus 19

ROSEMARY SOURDOUGH FLATBREAD

roasted squash, leek, garlic, smokey bleu, treviso
bartlett pear, speck prosciutto 17

EXECUTIVE CHEF Frederic Hoffmann

SIGNATURE DISH

MAIN

AUTUMN HEIRLOOM SQUASH

grain risotto, truffle tapenade, parsley puree
tamarind elderflower vinaigrette 25

CALIFORNIA STEAK SALAD

avocado, heirloom tomato, sweet onion, maitake
cucumber, delicata squash, scallion chimichurri * 25

KING SALMON ALLIUM

green onion ash vinaigrette, red wine gastrique
cipollini onion, chive salsa verde, fried shallot* 28

TRACE BURGER

cheddar cheese, pickle, dill aioli, brioche bun 22
IMPOSSIBLE™ BURGER PATTY+2

SF REUBEN SANDWICH

red cabbage kraut, pastrami
russian dressing, smoked honey mustard 19

FETTUCCINE POMODORO

fennel pork sausage, broccoli rabe
taggiasca olive, crescenza 26

STEAK & FRITES

scorched shishito pepper
yuzu kosho butter, umami glaze* 32

ACME BREAD SOURDOUGH BLT

butter lettuce, avocado, tomato jam, garlic aioli 19

SPARKLING

ANNA DE CODORNIU *cava*, spain 12

ROEDERER ESTATE *sparkling*, anderson valley 15

No. 69, JCB *cremant de bourgogne*, france 16

MOET ET CHANDON *brut imperial*, france 20

WHITE

TREFETHEN *chardonnay*, napa valley 14

THE FRAGRANT SNARE *white blend*, santa barbara 11

ST SUPERY *sauvignon blanc*, napa 12

KRIS *pinot grigio*, Italy 13

SONOMA CUTRER *chardonnay*, sonoma coast 16

ROSE

WHISPERING ANGEL *grenache blend*, côte de provence 15

BANSHEE *grenache blanc, barbera, syrah*
mendocino county 14

RED

GREYWACKE *pinot noir*, marlborough 16

RABBLE *merlot blend*, paso robles 12

NINER *cabernet sauvignon*, paso robles 17

TERRAZAS LOS ANDES *malbec*, mendoza, argentina 14

NOBLE TREE *cabernet sauvignon*, russian river 15

WINE BY THE GLASS

children's menu choices available on request. 18% gratuity will be added to parties of 6 or more
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Breakfast M-F: 6:30am-10:30am, Brunch Sat & Sun: 7am-2pm, Lunch M-F: 11:30am-2pm
Dinner Daily 6pm-10pm
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