

BURGERS

CHOOSE A PROTEIN

BEEF 100% Grass-Fed from 4K Ranch

TURKEY Free Range from Diestel Family Ranch

BISON All-Natural from Great Range (ADD 2.50)

VEGGIE House-Made Organic



We partner with farmers and ranchers that share our commitment to the land.

Burgers Served on Choice of Pacific Coast Bakery Bun or Butter Lettuce Wrap
Bun Selection: Sesame Seed, Whole Grain, Brioche (Add 1.00) OR Gluten-free (Add 2.00)

ROAM STYLES

The Classic

Butter Lettuce, Tomato, Onions,
House-made Pickles, Huse
Sauce
13.00

Tejano

Pepper Jack, Jalapeño Relish,
Avocado, Tomato,
White Corn Strips, Herb Ranch
16.00

French N' Fries

Truffle Parmesan Fries, Brie,
Avocado, Caramelized Onions,
Greens, Worcestershire Sauce,
Stone Ground Mustard
16.50

Sunny Side

Pasture Raised Egg,
Aged White Cheddar,
Caramelized Onions, Greens,
Tomato, Chili Sauce
16.00

Heritage

Applewood Smoked Bacon, Aged
White Cheddar, Butter Lettuce,
Tomato, Caramelized Onions, Aioli
16.50

Chalet

Swiss, Cremini Mushrooms,
Greens, Tomato,
House Sauce
14.50

Pacific Blue

Blue Cheese, Greens, Tomato,
Caramelized Onions,
Steak Sauce
14.50

BBQ

Aged White Cheddar,
BBQ Sauce, Caramelized Onions,
Jalapeño Relish, Slaw
14.50

Seasonal

Check Seasonal Board
for Current Ingredients
AQ

Tavern Burger

8 oz Grass-Fed Beef Patty
Served on Brioche Bun

Gruyère,
Caramelized Onions,
Roasted Garlic Aioli
20.00

Vegan Bacon Cheeseburger

House-Made Organic
Veggie Patty Served on
Whole Grain Bun

Umaro Plant-Based Bacon,
Vegan Cheddar, Lettuce,
Tomatoes, Pickles, Onions,
Ketchup, Mustard
15.00

CREATE YOUR OWN

11.50

SAUCES

FREE

Ketchup
Yellow Mustard
Mayo

1.00

House Sauce
Herb Ranch
Stone Ground
Mustard
Chili Sauce
Aioli

BBQ Sauce
Jalapeño Relish
Roam Hot Sauce
Honey Mustard

TOPPINGS

50¢

Tomato
Onion
Red Onion
Butter Lettuce
House-Made Pickles

1.00

Caramelized Onions
Slaw
Greens
Cremini Mushrooms

3.00

Pasture Raised Egg
Avocado
Applewood Smoked Bacon
Plant-Based Bacon

CHEESE

2.00

Aged White Cheddar
Pepper Jack
Swiss
Vegan Cheddar

2.50

Blue Cheese
Brie

CHICKEN

All-Natural Chicken brined in buttermilk, dipped in gluten-free
flour and cooked in a gluten-free fryer

Classic Fried Chicken Sandwich

Butter Lettuce, Tomato, Red Onions,
House-Made Pickles, Herb Ranch
15.00

Spicy Fried Chicken Sandwich

Slaw, House-Made Pickles,
Nashville-Style Hot Sauce
15.50

BBQ Fried Chicken Sandwich

BBQ Sauce, House Made
Pickles, Slaw
15.00

Chicken Strips

Classic 12.00

Choice of sauce

Spicy 13.00

House-Made Pickles & Herb Ranch

SALADS, VEGGIES & SOUP

Salad Dressings: Red Wine Vinaigrette, Herb Ranch, Sesame Ginger or Avocado Lime

Farmers Market Salad

An Abundance of Peak Local
Produce — Check Seasonal Board
for Current Ingredients
14.00

Mini Market Salad

A Smaller Market Salad
9.00 (add avocado: 3.00)

Brussels Sprouts

Toasted Sesame Oil, Lime, Cilantro,
Garlic, Red Fresno Chiles
9.00

Seasonal Veggies

Check Seasonal Board
AQ

FRIES

Russet Fries

5.00

Sweet Potato Fries

5.50

Zucchini Onion Haystack

6.00

Fry-Fecta (all 3)

15.00

Add Seasoning

2.00

Truffle Parmesan
Chipotle Maple
Garlic Parmesan

KIDS

Burger Combo

Plain Burger With Choice of
Fries or Carrots & Cucumbers, Drink
15.00

Chicken Strips Combo

Chicken Strips With Choice of
Fries or Carrots & Cucumbers, Drink
15.00

Grilled Cheese Combo

Grilled Cheese With Choice of
Fries or Carrots & Cucumbers, Drink
11.50

Combo Drink Options:

Artisan Soda
Organic Apple Juice
Organic Milk
Lemonade

Add a Kid's Shake for 3.50

DRINKS & SHAKES

Made with Straus Organic Ice Cream

SHAKES

Chocolate 9 oz 7.00
Tahitian Vanilla Bean 12 oz 9.00
Strawberry 16 oz 11.00

Mint Chip
Salted Caramel
Stumptown Coffee
Seasonal
2.00

Vegan Mint Chip

TOP IT OFF
— WITH A —
Brûléed
Marshmallow

ARTISAN SODAS

Meyer Lemon 9 oz 3.50
Ginger Lime 16 oz 5.00
Prickly Pear
Seasonal

TEA & MORE

Rotating Kombucha 6.00
Iced Black Tea 5.00
Lemonade 9oz 3.50 16 oz 5.00

BOTTLED SODA

Cane Cola (Boylan Bottling Co) 5.00
Diet Cola (Boylan Bottling Co) 5.00
Root Beer (River City) 5.00

We have a
selection of craft
beer and wine
~See List at Bar~



Winter Menu

Burger

Winter Burger

Fra'mani Smoked Ham, Brie, Quince
Spread, Caramelized Onions, Greens,
Stone Ground Mustard

16.00

Chicken

Fried Chicken Sandwich

Marinara, Fresh Mozzarella, Parmesan
Reggiano, Pumpkin Seed Pesto

16.00

Parmesan Chicken Strips

With Marinara

13.00

Drinks

Winter Soda Blood Orange

Winter Wine Spritz

Sauvignon Blanc, Blood Orange

9.00

Winter Shake

Hazelnut Chocolate Chip

Salads, Veggies & Soup

Farmers Market Salad

Mixed Greens, Rainbow Carrots,
Radishes, Tangerines, Pumpkin Seeds,
Chives, Sweet Potatoes, Mint,
Avocado, Feta

14.00

Asian Crispy Chicken Salad

Napa Cabbage, Carrots, Scallions,
Crunchy Rice Noodles, Tangerines, Cilantro,
Toasted Almonds with Sesame Vinaigrette

16.50

Veggies

Charred Broccoli with Lemon,
Garlic, Chiles and Parmesan

9.00

Classic Tomato Soup

Topped with Basil Pesto and Parmesan

Cup 6.00

Bowl 9.00

Grilled Cheese

Farmhouse Bread with Aged White
Cheddar (or Choice of Cheese)

7.00

A 6% surcharge at our San Francisco locations and a 5% surcharge at our San Ramon location will be applied to the bill to help offset the cost of ordinances

Not prepared in a gluten-free, nut-free or dairy-free environment. Notice: consumption of raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.