

# 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, House  
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

## Seasonal Soup

Check Seasonal Board  
AQ

## Top It Off

Add to Salads, Veggies or Soup

Pasture Raised Egg 3.00

Mini Burger Skewers 8.00

Crispy Chicken 7.50

# 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		
Vegan Mint Chip		

TOP IT OFF  
- WITH A -  
Brûléed  
Marshmallow  
2.00

## 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

Add

### 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.