

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 2.00)

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
12.50

Tejano

Pepper Jack, Jalapeño Relish, Avocado, Tomato, White Corn Strips, Herb Ranch
15.00

French N' Fries

Truffle Parmesan Fries, Brie, Avocado, Caramelized Onions, Greens, Worcestershire Sauce, Stone Ground Mustard
15.50

Tavern Burger

8 oz Grass-Fed Beef Patty Served on Brioche Bun

Cowgirl Creamery Wagon Wheel Cheese, Caramelized Onions, Roasted Garlic Aioli
19.00

Vegan Bacon Cheeseburger

House-Made Organic Veggie Patty Served on Whole Grain Bun

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

Sunny Side

Pasture Raised Egg, Aged White Cheddar, Caramelized Onions, Greens, Tomato, Chili Sauce
15.00

Heritage

Applewood Smoked Bacon, Aged White Cheddar, Butter Lettuce, Tomato, Caramelized Onions, Aioli
15.50

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
14.00

Seasonal

Check Seasonal Board for Current Ingredients
AQ

CREATE YOUR OWN

11.00

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

Springer Mountain Farms 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
15.00

Seasonal Fried Chicken Sandwich

Check Seasonal Board
AQ

Chicken Strips

Classic 11.00
Choice of sauce

Spicy 12.00
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 5.50

Fry-Fecta (all 3) 15.00

Add Seasoning

2.00
Truffle Parmesan
Chipotle Maple
Dill Malt Vinegar

DRINKS & SHAKES

Made with Straus Organic Ice Cream

SHAKES

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

TOP IT OFF
— WITH A —
Brûléed
Marshmallow
2.00

Salted Caramel
Stumptown Coffee
Seasonal

Vegan Mint Chip

TEA & MORE

Rotating Kombucha 6.00
Iced Black Tea 4.50
Lemonade 9oz 3.50 16 oz 5.00

BOTTLED SODA

Cane Cola (Boylan Bottling Co) 4.50
Diet Cola (Boylan Bottling Co) 4.50
Root Beer (River City) 4.50

ARTISAN SODAS

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

We have a selection of craft beer and wine

-See List at Bar-



Spring Menu

Burger

Springtime Burger

Chimichurri, Fresh Mozzarella, Tomato, Greens, Aioli
15.00

Chicken

Fried Chicken Sandwich

Tandoori Style with Pickled Slaw, Cucumber Raita, Mint Chutney and Cilantro
15.00

Tandoori Style Chicken Strips

With Cucumber Raita Dipping Sauce
12.00

Drinks

Spring Soda Raspberry

Spring Wine Spritzer

Sauvignon Blanc, Raspberry, Lemon
9.00

Spring Shake

Lemon Meringue Pie

Salads, Veggies & Soup

Farmers Market Salad

Mixed Greens, Rainbow Carrots, Sugar Snap Peas, Radishes, Pumpkin Seeds, Chives, Mint, Avocado, Feta
14.00

Spring Salad

Butter Lettuce with Sugar Snap Peas, Shaved Fennel, Radishes, Chives, Mint and Herb Vinaigrette
10.00

Veggies

Heirloom Carrots with Labneh, Honey, Chermoula and Crispy Capers
9.00

Red Lentil and Thai Red Curry Soup

With Coconut Cream, Cilantro and Chili Oil
Cup 6.00
Bowl 9.00

A surcharge of 6% at our San Francisco locations and a surcharge of 5% at our San Mateo and San Ramon locations will be added to each order to help cover costs of employer mandates.
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.