

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
16.00

Tavern Burger

8 oz Grass-Fed Beef Patty
Served on Brioche Bun

Cowgirl Creamery
Wagon Wheel Cheese,
Caramelized Onions,
Roasted Garlic Aioli
20.00

Vegan Bacon Cheeseburger

House-Made Organic
Veggie Patty Served on
Whole Grain Bun
Umamo 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
16.00

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
14.50

Seasonal

Check Seasonal Board
for Current Ingredients
AQ

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

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
15.50

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

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Vegan Mint Chip

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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

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We have a
selection of craft
beer and wine

~See List at Bar~



Autumn Menu

Burger

Autumn Burger

Firebrand Pretzel Bun, Sauerkraut,
Fra'mani Smoked Ham, Caramelized
Onions, Swiss, Bavarian Sweet Mustard
16.00

Chicken

Fried Chicken Sandwich

Banh Mi Style Pickled Slaw, Cilantro,
Jalapeños, Aioli, Chili Sauce
16.00

Drinks

Autumn Soda Sparkling Apple Cider

Autumn Wine Spritzer

Veso Strawberry Solstice Aperitif,
Savignon Blanc, Lemon

9.00

Autumn Shake

Pumpkin Pie

Salads, Veggies & Soup

Farmers Market Salad

Mixed Greens, Rainbow Carrots,
Radishes, Sweet Potatoes, Pumpkin
Seeds, Chives, Mint, Avocado, Feta
14.00

Autumn Salad

Arugula with Pomegranate Seeds,
Candied Pecans, Parmesan and
Maple Lemon Vinaigrette
10.00

Veggies

Cauliflower with Mint,
Capers, Romesco Sauce
9.00

Roasted Sweet Potato Bisque

Makrut Lime, Red Chiles,
Coconut Cream
Cup 6.00
Bowl 9.00

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.