

FORUM

BREAKFAST

HEALTHY START

Meadowood Granola \$20
Mixed berries, yogurt

Organic Steel-Cut Oats \$17
Berry compote, lavender almonds

Seasonal Fruit \$22

Bowl of Mixed Berries \$18

FROM OUR BAKERY

Gluten-Free Pumpkin-Dulcey Chocolate Scone \$7

Gluten-Free Carrot and Pecan Muffin \$7

Pain au Chocolat \$8

House-made Croissant \$7

House-made Bagel with Cream Cheese \$8

MAINS

Avocado Toast \$24
Stracciatella cheese, arugula, crispy prosciutto, butternut squash, aged balsamic, toasted pepitas, poached egg

Smoked Salmon \$28
Persian cucumber, tomatoes, pickled red onion, capers, hard-boiled egg, house-made bagel

Butternut Squash and Pumpkin Pancakes \$27
Candied squash, house-made cinnamon granola, Chantilly, cinnamon-infused maple syrup

Meadowood Breakfast Sandwich \$24
Scrambled eggs, Canadian bacon, cheddar cheese, secret sauce, Model Bakery English muffin, breakfast potatoes

EGG SPECIALTIES

Huevos Rancheros \$29
Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs

Corned Beef Hash \$28
Caramelized onions, potatoes, cherry tomatoes, chipotle barbecue, eggs, toast

Meadowood Omelet \$28
Italian sausage, mushrooms, tomatoes, Meadowood Farm Swiss chard, Pepper Jack cheese, breakfast potatoes, smoked paprika and bacon hollandaise, toast
Substitute: Egg Whites \$4 Add: Avocado \$6

Egg White Scramble \$26
Yellow tomato confit, roasted red bell pepper, kale, avocado, turkey bacon, feta cheese, green salsa

Fall Benedict \$30
Turkey bacon, avocado, brown butter and sage hollandaise, side of cranberry sauce, breakfast potatoes

Two Eggs As You Wish \$24
Bacon or sausage, breakfast potatoes, toast

BREAKFAST SIDES

Model Bakery English Muffin \$7
House-made preserves, butter

Two Slices of Toast \$6

Breakfast Potatoes \$10

Yogurt \$6

Fresh Fruit \$9

Two Eggs \$10

Smoked Salmon \$16

Hobbs' Bacon \$9

Turkey Bacon \$9

Sausage \$9
Chicken Apple or Pork

COLD-PRESSED JUICES

Berry Bae \$14
Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic

G3 Live \$14
Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina

Golden Boy \$14
Pineapple, apple, lemon, ginger, golden berry

Master Cleanse \$14
Pineapple, turmeric, lemon, dandelion, cayenne, maitake

COFFEE & TEA

Five Mountains Tea \$6

Equator Drip Coffee \$6

Equator Espresso \$7

Cappuccino, Latte, or Mocha \$8

SMOOTHIES

Triple Berry \$20
Blackberry, strawberry, raspberry, pineapple

The ABC \$20
Apple, banana, cherry

FRUITS & JUICES

Freshly Squeezed Juice \$10
Orange or Grapefruit

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

FORUM

BRUNCH

FROM OUR BAKERY

Pain au Chocolat \$8	Cinnamon Roll \$8	House-made Croissant \$7
Gluten-Free Carrot and Pecan Muffin \$7	House-made Bagel \$8	Gluten-Free Pumpkin-Dulcey Chocolate Scone \$8

FOR THE TABLE

Maple Sugar Donut Holes \$24 <i>Crème anglaise, berry compote</i>	Artichoke and Shrimp Dip \$26 <i>Rock shrimp, chipotle-piquillo coulis, house-made tortilla chips</i>
Fall Empanadas \$24 <i>Bloomsdale spinach, ricotta cheese, candy cap mushrooms, sweet salsa macha</i>	Harvest Flatbread \$26 <i>Prosciutto, Fuji apple, Point Reyes blue cheese, apple cider glaze, crumbled candied pecans</i>

SOUP & SALADS

Meadowood Fall Lettuces \$24 <i>Comice pear, Granny Smith apple, kale, cranberries, candied pecans, fennel, goat cheese, apple cider-Greek yogurt vinaigrette</i> <i>Add: Prosciutto \$14, Shrimp \$16, Salmon \$22, Chicken \$16</i>	Autumn Tomato Soup and Grilled Cheese \$22 <i>Fiscalini cheddar, Fontina cheese, Model Bakery boule, basil crema</i>
Cobb Salad \$28 <i>Hobbs' bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing</i>	

BREAKFAST SPECIALTIES

Butternut Squash and Pumpkin Pancakes \$27 <i>Candied squash, house-made cinnamon granola, Chantilly, cinnamon-infused maple syrup</i>
Huevos Rancheros \$29 <i>Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs</i>
Meadowood Omelet \$28 <i>Italian sausage, mushrooms, tomatoes, Meadowood Farm Swiss chard, Pepper Jack cheese, breakfast potatoes, smoked paprika and bacon hollandaise, toast</i> <i>Substitute: Egg Whites \$4 Add: Avocado \$6</i>
Fall Benedict \$30 <i>Turkey bacon, avocado, brown butter and sage hollandaise, side of cranberry sauce, breakfast potatoes</i>
Two Eggs As You Wish \$24 <i>Bacon or sausage, breakfast potatoes, toast</i>

SANDWICHES & MAINS

Rock Shrimp Tacos \$28 <i>Avocado, red napa cabbage, chile de árbol aioli, micro cilantro, handmade tortilla</i>
Breakfast Burrito \$28 <i>Scrambled eggs, avocado, peppers, onions, red salsa, sour cream, Pepper Jack cheese</i> <i>Add: Chorizo or Bacon \$6</i>
Buddha Bowl \$38 <i>Grilled salmon, quinoa, avocado, butternut squash, cherry tomatoes, Persian cucumber, Brussels sprouts, pumpkin seeds, Greek yogurt</i>
Forum Burger \$28 <i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, Meadowood brioche bun, French fries</i> <i>Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7</i>
Lobster Roll \$38 <i>Pimentón remoulade, Granny Smith apple-celery root slaw, Meadowood brioche roll, sweet potato fries</i>

BREAKFAST SIDES COLD-PRESSED JUICES FROM THE BAR

Model Bakery English Muffin \$7 <i>House-made preserves, butter</i>
Two Slices of Toast \$6
Breakfast Potatoes \$10
Yogurt \$6
Fresh Fruit \$9
Two Eggs \$10
Smoked Salmon \$16
Turkey Bacon \$9
Hobbs' Bacon \$9
Sausage \$9 <i>Chicken apple or Pork</i>

Berry Bae \$14 <i>Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic</i>
G3 Live \$14 <i>Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina</i>
Golden Boy \$14 <i>Pineapple, apple, lemon, ginger, golden berry</i>
Master Cleanse \$14 <i>Pineapple, turmeric, lemon, dandelion, cayenne, maitake</i>

Bloody Mary \$18
Traditional Mimosa \$16 <i>Orange • Grapefruit • Peach</i>
Autumn Apple Cooler \$14 <i>Caramel-apple syrup, apple juice, lemon juice, seltzer</i>
POM Spritz \$12 <i>House-made grenadine, rose water, lemon, sparkling lemonade</i>

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

FORUM

LUNCH

FOR THE TABLE

Fall Empanadas \$24
Bloomsdale spinach, ricotta cheese, candy cap mushrooms, sweet salsa macha

Ahi Poke \$32
Mango, avocado, spicy tamari, micro cilantro, house-made taro chips

Harvest Flatbread \$26
Prosciutto, Fuji apple, Point Reyes blue cheese, apple cider glaze, crumbled candied pecans

Regiis Ova “Ossetra” Caviar 1 oz. \$135
House-made crème fraîche, Kennebec potato chips

Roasted Brussels Sprouts \$22
Salsify fries, brown butter-lemon aioli

Artichoke and Shrimp Dip \$26
Rock shrimp, chipotle-piquillo coulis, house-made tortilla chips

SALADS & SOUPS

Add: Prosciutto \$14, Shrimp \$16, Salmon \$22, Chicken \$16

Meadowood Fall Lettuces \$24
Comice pear, Granny Smith apple, kale, cranberries, candied pecans, fennel, goat cheese, apple cider-Greek yogurt vinaigrette

Autumn Tomato Soup and Grilled Cheese \$22
Fiscalini cheddar, Fontina cheese, Model Bakery boule, basil crema

Cobb Salad \$28
Hobbs’ bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Farm Roasted Beet Salad \$24
Watercress, beet-pistachio crumble, citrus, ginger-orange glaze, lemon-whipped ricotta cheese

Buddha Bowl \$38
Grilled salmon, quinoa, avocado, butternut squash, cherry tomatoes, Persian cucumber, Brussels sprouts, pumpkin seeds, Greek yogurt

MEADOWOOD CLASSICS

Combination of any two \$35

Harvest Flatbread
Autumn Tomato Soup and Grilled Cheese

Rock Shrimp Tacos
Meadowood Fall Greens

SANDWICHES & MAINS

Rock Shrimp Tacos \$28
Avocado, red napa cabbage, chile de árbol aioli, micro cilantro, handmade tortilla

Meadowood Fried Chicken Sandwich \$28
Spicy ranch coleslaw, house-made pickles, chipotle aioli, sweet potato fries, Meadowood brioche roll

Forum Burger \$28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, Meadowood brioche bun, French fries
Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7

Blackened Salmon \$38
Maitake mushrooms, grilled Meadowood Farm squash, Jimmy Nardello relish, romesco sauce

Braised Lamb Shank \$38
Potato leek purée, Meadowood Farm baby vegetables, Swiss chard, kohlrabi, Cabernet reduction

House-made Pappardelle Pasta \$28
Bacon-wrapped chicken, Bloomsdale spinach, black trumpet mushrooms, black truffle-infused cream

NON-ALCOHOLIC

Autumn Apple Cooler \$14
Caramel-apple syrup, apple juice, lemon juice, seltzer

POM Spritz \$12
House-made grenadine, rose water, lemon, sparkling lemonade

Iced Tea \$6 Arnold Palmer \$6
Lemonade \$8 Diet Coke \$6

Cola \$6 Ginger Ale \$6 Ginger Beer \$6
Sparkling Grapefruit \$6 Sparkling Lemonade \$6

COLD-PRESSED JUICES

Berry Bae \$14
Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic

G3 Live \$14
Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina

Golden Boy \$14
Pineapple, apple, lemon, ginger, golden berry

Master Cleanse \$14
Pineapple, turmeric, lemon, dandelion, cayenne, maitake

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

FORUM

GOLDEN HOUR

AFTERNOON BITES

Warm Laura Chenel Goat Cheese \$22 <i>Verjus-soaked cherries, cherry tomatoes, fig balsamic purée, Model Bakery boule</i>	Portobello Burger \$22 <i>Jack cheese, tomato, onion, house-made pickles, secret sauce, Meadowood brioche bun, French fries</i>
Meadowood Farm Fall Greens \$20 <i>Pomegranate, mint, sunflower seeds, red verjus vinaigrette</i>	Regiis Ova “Ossetra” Caviar 1 oz \$135 <i>Warm blini, shaved egg, shallots, chives, house-made crème fraîche</i>
Fall Vegetable Tempura \$22 <i>Meadowood Farm vegetables, root vegetable purée</i>	Forum Burger \$25 <i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, Meadowood brioche bun, French fries</i>
Harvest Flatbread \$22 <i>Prosciutto, Fuji apple, Point Reyes blue cheese, apple cider glaze, crumbled candied pecans</i>	

COCKTAILS

Mezcal Last Word \$20 <i>The Lost Explorer Mezcal, Green Chartreuse, Luxardo Maraschino, lime</i>	
White Negroni \$18 <i>Bombay Sapphire East gin, Suze apéritif, Kina L’aero D’or, Lillet Blanc</i>	
Old Fashioned \$18 <i>Four Roses Small Batch Bourbon, demerara, bitters</i>	
Margarita \$18 <i>Real del Valle blanco tequila, lime, agave, salt</i>	

ZERO PROOF

POM Spritz \$12 <i>House-made grenadine, rose water, lemon, sparkling lemonade</i>	
Autumn Apple Cooler \$12 <i>Caramel-apple syrup, apple juice, lemon juice, seltzer</i>	

BEER

Laughing Monk “Holy Ghost” Pilsner, San Francisco, CA 5.2% ABV \$10	
Farmers Brewing Co. “Sun Up ‘til Sun Down” IPA, Princeton, CA 6.2% ABV \$10	
HenHouse Brewing Co. “Dreamland Spaceport” DIPA, Petaluma, CA 9.0% ABV \$10	

WINES

Domaine Chandon, “Los Carneros,” Reserve Blanc de Blancs \$18	
Schramsberg, Brut Rosé, North Coast 2021 \$20	
Hourglass, Sauvignon Blanc, Napa Valley 2024 \$18	
Robert Sinskey, Pinot Gris, Carneros 2022 \$15	
Hudson Ranch, Chardonnay, Carneros 2023 \$20	
Abloom, Rosé of Grenache, Paras Vineyard, Mt. Veeder 2024 \$20	
The Donum Estate, “Year of the Rabbit,” Pinot Noir, Carneros 2023 \$20	

FORUM

EVENINGS

TO SHARE

- Fall Vegetable Tempura \$26

Meadowood Farm vegetables, root vegetable purée
- Black Shell Miyagi Oysters 3|6|12 MKT

Granny Smith apple, pickled ginger mignonette, lemon
- Warm Laura Chenel Goat Cheese \$26

Verjus-soaked cherries, cherry tomatoes, fig balsamic purée, Model Bakery boule
- Regiis Ova “Ossetra” Caviar 1 oz. \$135

Warm blini, shaved egg, shallots, chives, house-made crème fraîche

APPETIZERS & STARTERS

- Meadowood Farm Fall Greens \$24

Pomegranate, mint, sunflower seeds, red verjus vinaigrette
- Crispy Calamari \$22

Fresno chile, pickled shallot, cilantro, squid ink adobo
- Braised Leek and Fontina Galette \$22

Purple Haze goat cheese, sunchoke, kohlrabi, Asian pear
- Autumn Pear Trio Salad \$26

Chardonnay-poached Bosc pear, Asian pear, pickled Bartlett pear, arugula, hazelnut, Midnight Moon goat cheese, thyme vinaigrette
- Kalabasa Squash Soup \$32

Maine lobster, celery, ginger, scallion oil
- Hamachi and Fuji Apple Tartare \$28

Jalapeño, mint, avocado purée, shiso

MAINS

- Line-Caught Halibut \$42

Kabocha squash, king trumpet mushroom confit, pickled pearl onions, coconut-ginger crema
- Cauliflower “Steak” à la Plancha \$30

Brussels sprouts, carrots, maitake mushroom, celery root-horseradish purée, Meadowood Farm chimichurri
- Day Boat Scallops \$48

Honeycrisp apple, endive, mushrooms à la Grecque, verjus-brown butter emulsion
- House-made Gulf Shrimp Ravioli \$38

Fennel, garlic, toasted breadcrumbs
- Mary’s Organic Chicken \$40

Swiss chard, salsify, garnet yam, roasted carrot purée, rosemary jus
- Snake River Farms New York Strip \$76

Lacinato kale, maitake mushroom, potato tostones, burnt onion crema, Cabernet Sauvignon jus
- Maple Leaf Farms Duck Leg Confit \$42

Butternut squash risotto, Brussels sprouts, hazelnut-sage crumb, Madeira jus

SIDES

- Crispy Brussels Sprouts \$22

Furikake, house-made ranch
- Arroz Caldo \$22

Shredded chicken, scallions, ginger broth
- Garlic Fries \$14

Parmigiano-Reggiano, parsley
- Cauliflower “Rice” \$16

Meadowood Farm herbs, Brussels sprouts
- Roasted Wild Mushrooms \$22

Meadowood Farm chimichurri, microgreens

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

FORUM

DESSERTS

Pumpkin Spice Mousse \$24

Pumpkin spice cream cheese mousse, caramel, pecan and pumpkin seed granola, citrus

Citrus and Almond Sponge \$22

Vanilla mousseline, citrus confit, almond sponge, citrus segments

Cabernet Sauvignon Grape & Lychee Panna Cotta \$22

Estate Cabernet Sauvignon grape jelly, coconut and lychee panna cotta

Dark Chocolate and Banana Mousse \$24

70% Valrhona dark chocolate, caramelized banana, hazelnut

Raspberry Milk Chocolate Tart \$20

Crisp tart shell, milk chocolate cream, raspberry gel, toasted pistachio

COCKTAILS

Wake Up Call \$16

*Espresso-infused Griffo Vodka, Amaro Averna,
Cocchi di Torino vermouth, demerara, orange*

Vieux Chocolat \$20

*Chocolate-washed brandy and whiskey blend, Benedictine,
Gonzalez Byass Rojo, Angostura & Peychaud's Bitters*

DESSERT WINES BY THE GLASS

CALIFORNIA

Far Niente, "Dolce," Napa Valley 2021 \$20

Sexton-Vivier, Pineau, California 2022 \$17

GLOBAL

Rare Wine Co., "Charleston Sercial," Madeira \$18

Château Suduiraut, Sauternes 2017 \$20

Smith Woodhouse, Late Bottled Vintage, Porto 2015 \$13

RARE RELEASES

Château du Breuil 20-Year XO Calvados \$35

Château de Millet 1999 Armagnac \$30

Willett Wheated 8-Year Bourbon \$60

Sazerac de Forge Cognac \$44

The Dalmore Port Wood Reserve \$38

Amaro Nonino Quintessentia Riserva \$40