

Prelude Kitchen & Bar

1117 11th St. · +19168981071 · Updated: Jan 14, 2026

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APPS 3

Bella Bru Bread

\$8.00

Assorted House Baked Breads, Fennel Pollen Butter

Seared Ahi Tuna

\$23.00

Pineapple Vinaigrette, Toasted Black Sesame, Pineapple & Cucumber Relish, Cilantro Oil

Shishito Peppers

\$19.00

Saffron Ginger Dressing, Lemon Zest, Smoked Maldon

SOUP & SALAD 7

Cup Of Soup

\$9.00

Seasonal Soup

\$15.00

Chef's Daily Soup

Small Side Salad

\$9.00

Small Side Prelude Salad

\$10.00

Summer Greens Salad

\$19.00

Twin Peaks Peaches, Golden Balsamic Vinaigrette, Fennel, Toasted Pepitas

Whole Leaf Caesar

\$19.00

Romaine, White Anchovy, Focaccia-Parmesan Croutons, Garlic-Anchovy Dressing

Flat Iron Steak Salad

\$36.00

Local Stone Fruit, Fennel, Mixed Greens, Golden Balsamic Vinaigrette, Toasted Pepitas

SANDWICH & ENTREE 4

Prime New York Burger

\$25.00

Brioche Bun, Aioli, House Made Pickles, Red Onion, Arugula, Aged White Cheddar

Amatriciana

\$19.00

Bucatini, Spicy Red Sauce, Pork Belly, Brown Butter Bread Crumbs

Vegetarian Sandwich

\$18.00

Chickpea Hummus, Red Onion, Arugula, Sundried Tomato Cream Cheese, Avocado, Cucumber, Olive Oil, Brioche Steak Roll

Chicken Caprese Club

\$21.00

Applewood Smoked Bacon, Hand Pulled Mozzarella, Heirloom Tomato, Basil, Balsamic Glaze Choice of Fries or Green Salad

ENTREES 7

Pork Chop

\$43.00

Grilled Pluot Agro Dolce, Corn & Summer Squash Succotash, Beef Tallow, Dehydrated Carrot

Capellini

\$29.00

Comanche Creek Toybox Squash, Corn, Heirloom Tomato, Dehydrated Tofu

Basil Risotto & Hokkaido Scallops

\$48.00

Lemon Ricotta, Pole Beans, Toybox Squash, Smoked Mozzarella

Vegetarian Basil Risotto

\$32.00

Lemon Ricotta, Pole Beans, Toybox Squash, Smoked Mozzarella

Buttermilk Brined Half Chicken

\$38.00

Pickle Seasoning, Fingerling Potatoes, Confit Garlic, Pole Beans, Cherry Tomato, Pan Jus, Salsa Verde

Steak Frites

\$59.00

Flat Iron Steak, Demi-Glace, House Cut Fries, Grilled Lemon, Arugula

Campanelle

\$36.00

Cold Smoked Cobia, Ahi Tuna, Cherry Tomato, Boquerones, Oregano, Lemon Zest, Greek Olives, Seka Hills Olive Oil

SALADS & SOUP 4

Whole Leaf Caesar

\$19.00

Romaine, White Anchovy, Focaccia-Parmesan Croutons, Garlic-Anchovy Dressing

Seasonal Soup

\$15.00

Chef's daily creation

Summer Greens Salad

\$19.00

Local Stone Fruit, Golden Balsamic Vinaigrette, Fennel, Toasted Pepitas

Caprese

\$18.00

Hand-Pulled Mozzarella, Heirloom Tomato, Fresh Basil, Balsamic Reduction, Sourdough Crostini