

TAVERN BRUNCH —

FROM THE

PANTRY

FARMER'S MARKET FRUIT BOWL 8

ICE-COLD MARKET VEGETABLES 12/22

with Green Goddess, Poppy Seed & Romesco

OVERNIGHT OATS 7

Valencia Orange, Brown Sugar Pecans

CHIA SEED PUDDING 7

Orchard Fruit, Toasted Coconut

STRAUS FAMILY YOGURT PARFAIT 9

Blackberries, Dried Fruit Granola

TOASTS

served on Della Fattoria Bread

BROKAW AVOCADO 12

Shaved Radish, Everything Spice

ROASTED MUSHROOM TOAST 14

Sage Straus Cream, Poached Egg, Proscuitto, Pine Nut

BANANA & BLUEBERRY 10

Almond Butter, Walnut, Marshall's Farm Honey

SNACKS

SAVORY 'POP TART' 12

Braised Short Rlb, Horseradish Cream, Au Poivre

LIBERTY FARMS DUCK WINGS 14

Grand Marnier & Black Pepper Gastrique

SMOKED FISH DIP 14

Whipped Crème Fraîche, Capers, Red Onion Bagel Chips

SHELLFISH

order individually or for the table

ICE-COLD

served with classic sauces & garnishes

OR

HOT CHARCOAL-GRILLED

brushed with confit garlic, lemon, espelette

PETITE (serves 1-2) 79

GRANDE (serves 4-6) 109

PACIFIC OYSTERS

half dozen or full dozen 18/36

RED KING CRAB 28

HALF MAINE LOBSTER 25

SPICE-POACHED WHITE SHRIMP 18

WOOD-FIRED PIZZAS

BRUSSELS & FONTINA PIZZA 17

Black Pepper Honey, Brown Butter, Shallot

LAMB SAUSAGE PIZZA 19

Mozzarella, Charred Broccolini Bona Furtuna Tomato

CARBONARA PIZZA 17

Crispy Guanciale, Yukon Gold Potato Poached Farm Egg, Pecorino Romano



SALADS

& SANDWICHES

KALE & QUINOA 11

Tinkerbell Peppers, Avocado, Pepitas Ginger Dressing +Chicken or Shrimp 11 Supplement

HEARTS OF LITTLE GEM LETTUCE 14

Watermelon, Chilled Shrimp Basil Dressing, Shaved Radish

DUNGENESS CRAB & ENDIVE CAESAR 18

Caper Aïoli, Herbed Bread Crumb, Parmesan

BUTTERMILK-FRIED CHICKEN SANDWICH 16

Celery Root Remoulade, Hot Sauce-Honey

TAVERN BURGER 19

Bacon & Red Onion Jam, Sharp Cheddar Brioche Bun

SHAVED PORCHETTA GRINDER 18

Spicy Broccolini, Giardiniera Pickles, Chicharrones

sandwiches served with choice of duck fat potato wedges or little gem lettuce salad

DIANE'S BLOODY MARY'S

Inspired to craft her own version of the famed "Bloody Mary" cocktail, Diane Mina's artisinal blends are a marriage of organic heirloom tomatoes, market herbs, savory & bold spices. Diane's Original Mixer blends tomatoes, herb of lovage, olive brine, tabasco, horseradish, vegan worcestershire, lemon, lime & a touch of honey. Dirty Diane's Jalapeño Mixer turns up the heat on the original by adding purèe of fresh jalapeños, cilantro & coriander.

DIANE'S CLASSIC 12

Tito's Vodka, Original Mix

BLOODY MARIA 12

Código Blanco Tequila, Dirty Diane's Mix

THE DUTCHMAN 12

Beefeater Gin, Original Mix

DIRTY DIANE 12

Ilegal Mezcal, Dirty Diane's Mix

EVERLASTING ROSÉ

Sommelier Selection of Bottomless Still Rosé to Accompany Brunch 32

ENTRÉES

& EGGS

CRÈME BRÛLÉE FRENCH TOAST 17

Lemon Curd, Pistachio Praline, Whipped Cream

CLASSIC BENEDICT 21

Poached Farm Eggs, Grilled Ham, Hollandaise Duck Fat Potato Wedges

LEEK & ROASTED MUSHROOM QUICHE 18

Puff Pastry, Bloomsdale Spinach Salad Bacon Vinaigrette

STACKED BUTTERMILK PACAKES 14

Huckleberry Jam, Corn Flake Streusel Spiced Maple Syrup

TAVERN BREAKFAST 18

Two Eggs Any-Style, Grilled Thick-Cut Bacon Heirloom Tomato, Duck Fat Potatoes +Filet *14 Supplement*

SCRAMBLED EGG SANDO 16

The Model Bakery English Muffin, American Cheese Applewood-Smoked Bacon Duck Fat Potato Wedges

KING SALMON 29

Toasted Farro, Roasted Wild Mushrooms Pinot Noir Reduction

SIDES

BACON 5

DUCK FAT POTOATO WEDGES 4
TOMATO GRATINÉE 4
HAM STEAK 5
½ AVOCADO 4
GRILLED DELLA FATTORIA BREAD 5

BRUNCH COCKTAILS

MIMOSA

Choice of Peach, Orange or Grapefruit 11

WITTY SPRITZ

Aperol, Napa Lo-Fi Gentian Amaro Blood Orange Soda, Sparkling Wine 11

BEAUTY RANCH

Square One Vodka, Yellow Chartreuse Lemon, Strawberry, Sparkling Wine 13

SONOMA PALOMA

Codigo Reposado Tequila, Lime Fever Tree Grapefruit Soda 12

PARLOR TRICKS

Rittenhouse Rye, Spiced Cinnamon-Orange Tea, Lemon, Honey, Ginger 14

