



TAKE AWAY MENU

SHELLFISH

order individually or for the table

HOT CHARCOAL-GRILLED
brushed with confit garlic, lemon & espelette

PETITE (serves 1-2) 89
GRANDE (serves 4-6) 119

PACIFIC OYSTERS 24 / 48
half dozen or full dozen
RED KING CRAB 32
HALF MAINE LOBSTER 25
SPICE-POACHED WHITE SHRIMP 18

CHEESE &
CHARCUTERIE PLATTER

served with seasonal preserves, jams, pickles &
bread from Della Fattoria Bakery 28

BOHEMIAN CREAMERY CHEESE
Boho Belle, Semi-Hard, Cow Milk, Vanilla Tones
Holy Moly, Soft, Ripened Goat, Light & Smooth
Agua Bufaloza, Blue, Buffalo Milk, Bold Dolce-Style

OLYMPIA PROVISIONS CHARCUTERIE
Soppressata | Garlic, Chili Flake, Clove
Summer Sausage
Savory Pâté

SNACKS

& SALADS

ROASTED MUSHROOM TOAST 16
Sage Straus Cream, Poached Egg, Proscuitto, Pine Nut
DUCK FAT FRIED POTATOES 11
with Whipped Ranch Dip
ICE-COLD MARKET VEGETABLES 14 / 24
Green Goddess, Lemon-Poppy Seed & Romesco
CHEDDAR-SCALLION BISCUIT 9
stuffed with BBQ Pulled Pork
SAVORY ‘POP-TART’ 14
Braised Short Rib, Horseradish Cream, Au Poivre
LIBERTY FARMS DUCK WINGS 16
Grand Marnier & Black Pepper Gastrique
MARINATED NAPA VALLEY OLIVES 9
Orange Zest, Rosemary, Chilies
WARM PARKER HOUSE ROLLS 6
Whipped Ricotta, Black Pepper-Honey

MARINATED BABY BEETS 14
Pink Peppercorn Yogurt, Huckleberry Vinaigrette
Ricotta Salata
KALE & QUINOA SALAD 12
Tinkerbelle Peppers, Avocado, Pepitas
Ginger Dressing
KING CRAB & ENDIVE CAESAR 19
Caper Aioli, Herbed Bread Crumb, Parmesan
ROASTED HEIRLOOM CARROTS 14
Vadouvan Yogurt, Piquillo Pepper, Walnuts
Tangerine Vinaigrette
HEARTS OF LITTLE GEM LETTUCE 16
Watermelon, Chilled Shrimp, Basil Dressing



the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness
please be sure to kindly inform your server/bartender of any allergies or dietary restrictions

HAND-MADE PASTA

- BELLWETHER RICOTTA CAVATELLI 17

Peperonata, Pork-Fennel Sausage, Black Olive
- SPAGHETTI ALLA CHITTARA 19

Clams, Chilies, White Wine, Garlic
- CAPONATINA AGNOLOTTI 18

Tomato Water Glaze, Capers, Parmesan Fonduta

PACIFIC COAST FISH

- KING SALMON 31

Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction
- HALIBUT 35

Garden Ratatouille Timbale, Sauce Piperade
Basil Pistou
- SWORDFISH 38

Shellfish-Fennel Broth, Shrimp, Crab, Mussels
Della Fattoria Crouton

WOOD-FIRED
VEGETABLES & PIZZAS

- BUTTERNUT SQUASH PARMESAN 14

Bona Furtuna Tomato, Garlic Streusel, Basil
- BRUSSELS SPROUTS & FONTINA PIZZA 19

Black Pepper Honey, Brown Butter, Shallot
- LAMB SAUSAGE PIZZA 21

Mozzarella, Charred Broccolini
Bona Furtuna Tomato
- CARBONARA PIZZA 19

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

MICHAEL MINA’S LOBSTER POT PIE
Brandied-Lobster Cream, Black Truffle
Petit Root Vegetables 84

PASTURE-RAISED MEATS

- TAVERN BURGER 21

Bacon & Red Onion Jam, Sharp Cheddar
Brioche Bun
with Duck Fat Potato Wedges
- SPATCHCOCK ROAST CHICKEN 29

Porcini Corn Bread, Maitake Mushrooms, Jus
- LIBERTY FARMS DUCK BREAST 34

Mustard-Creamed Cabbage, Poached Pears
Pomegranate Jus
- W&W STEAK FRITES

with Crispy Fingerling Potatoes
Smoked Beef Fat Bordelaise
- 10oz Skirt Steak 36

8oz Filet Mignon 46

12oz New York Strip 49

MARKET
VEGETABLES

- Wood-Roasted Yams 9
- Duck Confit Cassoulet 9
- Charred Broccolini 9

- White Cheddar Grits 9
- Roasted Wild Mushrooms 9
- Apple-Roasted Brussels Sprouts 9

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