



— TAVERN DINNER —

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) 89

GRANDE (serves 4-6) 119

PACIFIC OYSTERS 24 / 48

half dozen or full dozen, apple mignonette

RED KING CRAB 32

HALF MAINE LOBSTER 27

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 | Mustard, Garlic
Savory Pâté | Green Peppercorn, Pork Lardo

SNACKS

& SALADS

ROASTED MUSHROOM TOAST 16

Sage Straus Cream, Poached Egg, Prosciutto, Pine Nut

DUCK FAT FRIED POTATOES 11

with Whipped Ranch Dip

ICE-COLD MARKET VEGETABLES 14 / 24

with 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

MARINTED BABY BEETS 14

Pink Peppercorn Yogurt, Ricotta Salata
Huckleberry Vinaigrette

KALE & QUINOA SALAD 12

Tinkerbell 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

Chilled Shrimp, Persimmon, 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

WOOD-FIRED
VEGETABLES & PIZZAS

- BUTTERNUT SQUASH PARMESAN** 14
Bona Furtuna Tomatoes, Garlic Streusel, Basil
- WHOLE ROASTED CAULIFLOWER** 16
Tehina, Golden Raisins, Pistachio
- BRUSSELS & FONTINA PIZZA** 19
Black Pepper-Honey, Brown Butter, Shallot
- LAMB SAUSAGE PIZZA** 21
Mozzarella, Spicy Broccolini
Bona Furtuna Tomatoes
- CARBONARA PIZZA** 19
Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

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

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
- CRISPY BERKSHIRE PORCHETTA** 38
Braised Greens, Grilled Apple
Quince Mostarda
- 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-Honey Brussel Sprouts 9

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