



DINNER TO GO

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 29

HALF MAINE LOBSTER 27

SPICE-POACHED WHITE SHRIMP 18

CHEESE &

CHARCUTERIE PLATTER

served with seasonal preserves, jams, pickles & bread from Della Fattoria Bakery 32

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 14

Sage Straus Cream, Poached Egg, Prosciutto, Pine Nut

DUCK FAT FRIED POTATOES 9

with Whipped Ranch Dip

ICE-COLD MARKET VEGETABLES 12/24

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 15

Grand Marnier & Black Pepper Gastrique

MARINATED NAPA VALLEY OLIVES 8

Orange Zest, Rosemary, Chilies

WARM PARKER HOUSE ROLLS 5

Whipped Ricotta, Black Pepper-Honey

MARINTED BABY BEETS 14

Pink Peppercorn Yogurt, Ricotta Salata
Huckleberry Vinaigrette

KALE & QUINOA SALAD 13

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 15

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** 16
Peperonata, Pork-Fennel Sausage, Black Olive
- SPAGHETTI ALLA CHITTARA** 18
Clams, Chilies, White Wine, Garlic
- CAPONATINA AGNOLOTTI** 17
Tomato Water Glaze, Capers, Parmesan Fonduta

PACIFIC COAST FISH

- KING SALMON** 29
Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction
- DIVER SCALLOPS** 34
Cauliflower Purée, Bacon Streusel
Preserved Lemon
- SWORDFISH** 36
Shellfish-Fennel Broth, Shrimp, Crab, Mussels
Della Fattoria Crouton

WOOD-FIRED
VEGETABLES & PIZZAS

- BUTTERNUT SQUASH PARMESAN** 14
Bona Furtuna Tomatoes, Garlic Streusel, Basil
- BRUSSELS & FONTINA PIZZA** 17
Black Pepper-Honey, Brown Butter, Shallot
- LAMB SAUSAGE PIZZA** 19
Mozzarella, Spicy Broccolini
Bona Furtuna Tomatoes
- CARBONARA PIZZA** 18
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** 19
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** 33
Mustard-Creamed Cabbage, Poached Pears
Pomegranate Jus
- W&W STEAK FRITES**
with Crispy Fingerling Potatoes
Smoked Beef Fat Bordelaise
- 10oz Flat-Iron Steak* 35
8oz Filet Mignon 48
12oz New York Strip 52

MARKET
VEGETABLES

- Wood-Roasted Yams 10
Duck Confit Cassoulet 9
Charred Broccolini 10
- White Cheddar Grits 9
Roasted Wild Mushrooms 11
Apple-Honey Brussels Sprouts 11

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