



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 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

MARINATED 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 ROMAINE 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

- CAVATELLI 16

Peperonata, Pork-Fennel Sausage, Black Olive
- SPAGHETTI ALLA CHITTARA 18

Clams, Chilies, White Wine, Garlic

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

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

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 Winter Squash 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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- A stylized owl logo, likely representing the restaurant's brand.