

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

PACIFIC OYSTERS 24/48 half dozen or full dozen, apple mignonette

SPICE-POACHED WHITE SHRIMP 18
RED KING CRAB 29

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

SAVORY 'POP-TART' 15

Braised Short Rib, Horseradish Cream, Au Poivre

LIBERTY FARMS DUCK WINGS 16

Grand Marnier & Black Pepper Gastrique

MARINATED NAPA VALLEY OLIVES 8

Orange Zest, Rosemary, Chilies

WARM PARKER HOUSE ROLLS 5

Whipped Ricotta, Black Pepper-Honey

KALE & QUINOA SALAD 13

Tinkerbell Peppers, Avocado, Pepitas Ginger Dressing

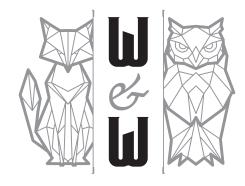
KING CRAB & ENDIVE CAESAR 19

Caper Aïoli, Herbed Bread Crumb, Parmesan

ROASTED HEIRLOOM CARROTS 14

Vadouvan Yogurt, Piquillo Pepper, Walnuts Tangerine Vinaigrette





WOOD-FIRED PIZZAS

& HAND-MADE PASTA

BRUSSELS & FONTINA PIZZA 21

Black Pepper-Honey, Brown Butter, Shallot

LAMB SAUSAGE PIZZA 24

Mozzarella, Spicy Broccolini Bona Furtuna Tomatoes

CARBONARA PIZZA 23

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

CAVATELLI 19

Peperonata, Pork-Fennel Sausage, Black Olive

SWEET POTATO AGNOLOTTI 21

Pepitas, Brown Butter, Sage

PACIFIC COAST FISH

KING SALMON 29

Toasted Farro, Roasted Wild Mushrooms Pinot Noir Reduction

DIVER SCALLOPS 34

Cauliflower Purée, Bacon Streusel Preserved Lemon

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

CRISPY BERKSHIRE PORCHETTA 34

Braised Greens, Grilled Apple Quince Mostarda

W&W STEAK FRITES

with Crispy Fingerling Potatoes Smoked Beef Fat Bordelaise

8oz Filet Mignon 48 12oz New York Strip 52

MARKET VEGETABLES Wood-Roasted Cauliflower 9 Charred Broccolini 10 Roasted Wild Mushrooms 11 Apple-Honey Brussels Sprouts 11

