



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

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

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

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



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



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

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