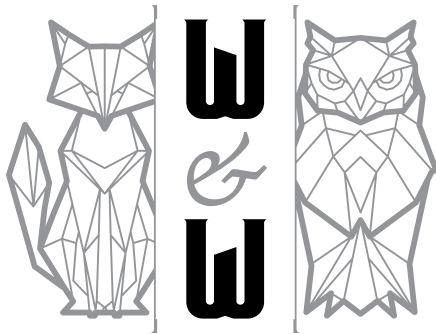




DINNER TO GO

SHELLFISH

order individually or for the table

ICE-COLD

served with classic sauces & garnishes

OR

HOT CHARCOAL-GRILLED

brushed with confit garlic, lemon & espelette

PACIFIC OYSTERS 26/52

half dozen or full dozen, apple mignonette

SPICE-POACHED WHITE SHRIMP 22

RED KING CRAB 38

STARTERS

& SALADS

ASPARAGUS TARTINE 15

Whipped Ricotta, Prosciutto, Chardonnay Beurre Blanc

DUCK FAT FRIED POTATOES 11

with Ranch Dip

STEAMED LITTLENECK CLAMS 20

Chorizo, Fresno Chili, Cilantro, Grilled Bread

SAVORY 'POP-TART' 16

Braised Short Rib, Horseradish Cream, Au Poivre

LIBERTY FARMS DUCK WINGS 17

Grand Marnier & Black Pepper Gastrique

MARINATED NAPA VALLEY OLIVES 9

Orange Zest, Rosemary, Chilies

WARM PARKER HOUSE ROLLS 10

Whipped Ricotta, Black Pepper-Honey

KALE & QUINOA SALAD 18

Tinkerbell Peppers, Avocado, Pepitas
Ginger Dressing

KING CRAB & ENDIVE CAESAR 26

Caper Aioli, Herbed Bread Crumb, Parmesan

ROASTED HEIRLOOM CARROTS 19

Vadouvan Yogurt, Piquillo Pepper, Walnuts
Tangerine Vinaigrette

CHEESE &

CHARCUTERIE PLATTER

served with seasonal preserves, jams, pickles &
bread from Della Fattoria Bakery 34

CHEESE

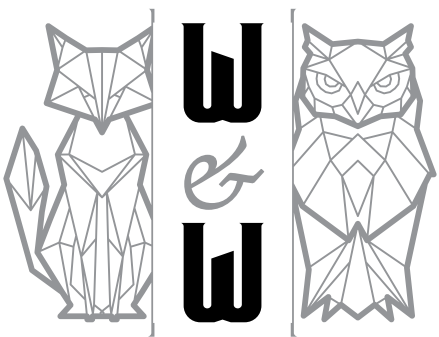
Bohemian Creamery | Boho Belle, Cow
Cypress Grove | Bermuda Triangle, Goat
Bellwether Farms | Carmody, Jersey Cow

CHARCUTERIE

Fra'Mani | Soppressata
Molinari | Dry Mild Coppa | Dry-Cured Pork Shoulder
Olympia Provision's | Salami Cotto



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 22
Black Pepper-Honey, Brown Butter, Shallot

LAMB SAUSAGE PIZZA 25
Mozzarella, Spicy Broccolini
Bona Furtuna Tomatoes

CARBONARA PIZZA 24
Crispy Guanciale, Yukon Gold Potatoes
Poached Farm Egg, Pecorino Romano

TAGLIATELLE 21
Arugula Pesto, Guanciale, Pine Nut

BAKED CANNELLONI 20
Spinach, Artichoke, Parmesan Fonduta

SUSTAINABLE SEAFOOD

BRANZINO 30
Fennel Salad, Citronette, Roasted Lemon

KING SALMON 38
Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

HALIBUT 38
Cauliflower Purée, Bacon Streusel
Preserved Lemon

PASTURE-RAISED MEATS

TAVERN BURGER 25
Bacon & Red Onion Jam, Sharp Cheddar
Brioche Bun
with Duck Fat Potato Wedges

SPATCHCOCK ROAST CHICKEN 32
Porcini Corn Bread, Maitake Mushrooms, Jus

CRISPY BERKSHIRE PORCHETTA 38
Braised Greens, Stone Fruit Mostarda

W&W STEAK FRITES
with Crispy Fingerling Potatoes
Smoked Beef Fat Bordelaise

8oz Filet Mignon 49
10oz Flat Iron 44
12oz New York Strip 54

MARKET
VEGETABLES

Wood-Roasted Cauliflower 12
Charred Broccolini 12

Roasted Wild Mushrooms 12
Apple-Honey Brussels Sprouts 12

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