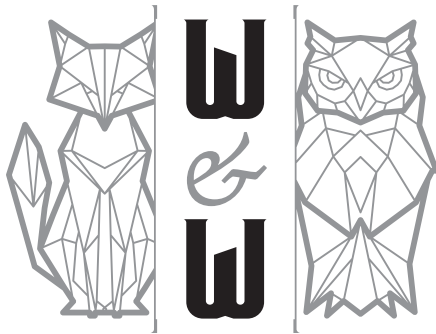




TAVERN DINNER

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 21

CALIFORNIA CAVIAR CO.

ROYAL WHITE STURGEON

served with Egg Mimosa, Potato Cakes
Whipped Crème Fraîche 185/oz

CHEESE &

CHARCUTERIE PLATTER

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

CHEESE

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

STARTERS

& SALADS

ASPARAGUS TARTINE 15

Whipped Ricotta, Prosciutto, Chardonnay Beurre Blanc

DUCK FAT FRIED POTATOES 10

with Ranch Dip

STEAMED LITTLENECK CLAMS 19

Chorizo, Fresno Chili, Cilantro, Grilled Bread

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 9

Whipped Ricotta, Black Pepper-Honey

KALE & QUINOA SALAD 16

Tinkerbell Peppers, Avocado, Pepitas
Ginger Dressing

KING CRAB & ENDIVE CAESAR 24

Caper Aioli, Herbed Bread Crumb, Parmesan

ROASTED HEIRLOOM CARROTS 16

Vadouvan Yogurt, Piquillo Pepper, Walnuts
Tangerine Vinaigrette

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 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

TAGLIATELLE 19
Arugula Pesto, Guanciale, Pine Nut

BAKED CANNELLONI 18
Spinach, Artichoke, Parmesan Fonduta

SUSTAINABLE SEAFOOD

BRANZINO 29
Fennel Salad, Citronette, Roasted Lemon

KING SALMON 36
Toasted Farro, Roasted Wild Mushrooms
Pinot Noir Reduction

HALIBUT 36
Cauliflower Purée, Bacon Streusel
Preserved Lemon

PASTURE-RAISED MEATS

TAVERN BURGER 23
Bacon & Red Onion Jam, Sharp Cheddar
Brioche Bun
with Duck Fat Potato Wedges

SPATCHCOCK ROAST CHICKEN 31
Porcini Corn Bread, Maitake Mushrooms, Jus

CRISPY BERKSHIRE PORCHETTA 36
Braised Greens, Stone Fruit Mostarda

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

8oz Filet Mignon 48
10oz Flat Iron 42
12oz New York Strip 52

MARKET
VEGETABLES

Wood-Roasted Cauliflower 11
Charred Broccolini 11

Roasted Wild Mushrooms 11
Apple-Honey Brussels Sprouts 11

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