

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 Aïoli, Herbed Bread Crumb, Parmesan

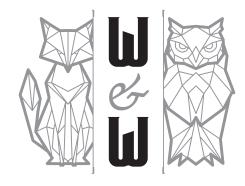
ROASTED HEIRLOOM CARROTS 16

Vadouvan Yogurt, Piquillo Pepper, Walnuts Tangerine Vinaigrette

CHARCUTERIE

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





WOOD-FIRED PIZZAS

& HAND-MADE PASTA

EARLY SUMMER TOMATO PIZZA 21

Cherry Tomato, Mozzarella, Arugula, Pecorino

SAUSAGE & MUSHROOM PIZZA 24

Hen-of-the-Woods, Fennel Sausage Red Onion, Lemon Oil

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

80z Filet Mignon 48 100z Flat Iron 42 120z New York Strip 52

MARKET VEGETABLES

Wood-Roasted Cauliflower 11 Charred Broccolini 11 Roasted Wild Mushrooms 11 Blistered Shishito Peppers 11

