



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

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

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  
Blistered Shishito Peppers 11

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

