

— TAVERN DINNER —

SHELLFISH

*order individually or for the table*

ICE-COLD

*served with classic sauces & garnishes*

OR

HOT CHAR-BROILED

*brushed with confit garlic, lemon & espelette*

PETITE (serves 1-2) 97

GRANDE (serves 4-6) 169

PACIFIC OYSTERS 24/48  
half dozen or full dozen

RED KING CRAB 48

HALF MAINE LOBSTER 32

WHITE SHRIMP 21

STARTERS

& SALADS

BELLWETHER FARMS RICOTTA TOAST 17  
Roasted Baby Zucchini, Calabrian Chili, Mint

DUCK FAT FRIED POTATOES 12  
with Cheddar Fonduta, Ranch Dip, Pickle Ketchup

SAVORY 'POP-TART' 17  
Braised Short Rib, Horseradish Cream, Au Poivre

LIBERTY FARM DUCK WINGS 16  
Grand Marnier & Black Pepper Gastrique

MARINATED NAPA VALLEY OLIVES 10  
Orange Zest, Rosemary, Chilies

WARM PARKER HOUSE ROLLS 9  
Whipped Ricotta, Black Pepper-Honey

MINA LABEL CAVIAR

SERVED WITH TRADITIONAL GARNISH  
Egg Mimosa, Potato Cakes  
Whipped Crème Fraîche 95 / .5oz 185 / oz

STONE FRUIT & ALMOND TABBOULEH 17  
Green Cabbage, Sour Cherry, Sumac

KING CRAB & ENDIVE CAESAR 24  
Caper Aioli, Herbed Bread Crumb, Parmesan

HEIRLOOM TOMATO SALAD 18  
Grilled Wax Beans, Stracciatella, Balsamic

CHEESE &

CHARCUTERIE PLATTER

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

CHEESE

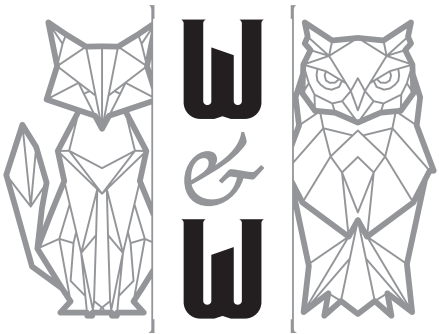
Bohemian Creamery | Boho Belle, Cow  
Cypress Grove | Bermuda Triangle, Goat  
Bellwether Farms | Carmody, Jersey Cow

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

**EARLY SUMMER TOMATO PIZZA** 22  
Local Tomato, Mozzarella, Arugula, Pecorino

**SAUSAGE & MUSHROOM PIZZA** 24  
Hen-of-the-Woods, Pork Fennel Sausage  
Red Onion, Lemon Oil

**CARBONARA PIZZA** 23  
Crispy Guanciale, Yukon Gold Potatoes  
Poached Farm Egg, Pecorino Romano

**MARGHERITA PIZZA** 21  
Bona Furtuna Tomatoes, Garlic  
Fresh Mozzarella, Basil

HAND-MADE PASTA

**MAINE LOBSTER TAGLIATELLE** 31  
Spicy Tomato, Roasted Garlic, Lemon

**RICOTTA GNUDI** 28  
Brentwood Sweet Corn, Summer Truffle  
Crispy Chicken Skin

SUSTAINABLE SEAFOOD

**PETRALE SOLE** 32  
Brown Butter Marinated Tomatoes  
Saffron Couscous, Mint

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

**PACIFIC HALIBUT** 39  
Squash Blossom, Sugar Snap Peas  
Fresno Chili, Coconut-Corn Broth

PASTURE-RAISED MEATS

**TAVERN BURGER** 24  
Bacon & Red Onion Jam, Sharp Cheddar  
Brioche Bun  
*with* Duck Fat Potato Wedges

**WOOD-GRILLED BRICK CHICKEN** 32  
Roasted Eggplant, Olive Oil Croutons  
Rainbow Chard, Cherries

**CRISPY BERKSHIRE PORCHETTA** 36  
Slow-Cooked Pork Belly, Braised Greens  
Stone Fruit Mostarda

**W&W STEAK FRITES**  
*with* Duck Fat Potato Wedges  
Black Garlic Vinaigrette

*8oz Filet Mignon* 52  
*10oz Flat Iron* 45  
*12oz New York Strip* 56

MARKET  
VEGETABLES

**CRUSHED YAMS** 11  
Olive Oil, Lemon Verbena

**CHARRED BROCCOLINI** 11  
Preserved Lemon Sofrito

**ROAST MUSHROOMS** 13  
Herb Butter

**BLISTERED SHISHITO PEPPERS** 12  
Everything Spice, Lime

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