

— TAVERN DINNER —

SHELLFISH

order individually or for the table

ICE-COLD

served with classic sauces & garnishes

OR

HOT CHAR-BROILED

brushed with scampi butter & espelette

PETITE (serves 1-2) 97

GRANDE (serves 4-6) 169

PACIFIC OYSTERS 24/48

half dozen or full dozen

add caviar and crème fraîche 25/50

RED KING CRAB 48

HALF MAINE LOBSTER 32

WHITE SHRIMP 23

STARTERS

& SALADS

ROASTED MUSHROOM & RICOTTA TOAST 17

Poached Egg, Prosciutto, Sage

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

Eggs Mimosa, Potato Cakes

Whipped Crème Fraîche 95 / .5oz 185 / oz

PERSIMMON & ALMOND TABBOULEH 17

Green Cabbage, Sour Cherry, Sumac

KING CRAB & ENDIVE CAESAR 24

Caper Aioli, Garlic Bread Crumb, Parmesan

MARINATED BABY BEETS 19

Tangerine Labneh, Riesling Vinaigrette, Toasted Hazelnut

CHEESE &

CHARCUTERIE PLATTER

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

CHEESE

Holy Moly | Goat, CA

Pt. Reyes Toma | Cow, CA

Pt. Reyes Bay Blue | Cow, CA

CHARCUTERIE

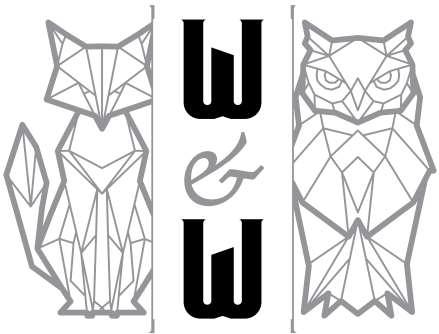
Hobbs | Finocchiona

Molinari | Coppa

Hobbs | Bresaola



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

BRUSSELS & FONTINA PIZZA 23
Black Pepper-Honey, Asian Pear, Shallot

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

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

MARGHERITA PIZZA 22
Bona Furtuna Tomatoes, Garlic
Fresh Mozzarella, Basil

HAND-MADE PASTA

MAINE LOBSTER TAGLIATELLE 31
Spicy Tomato, Roasted Garlic, Lemon

PORCINI ROTOLO 28
Beet Green Salsa Verde, Parmesan
Crispy Garlic

WHOLE-ROASTED CAULIFLOWER 30
Tahena, Pomegranate, Pistachio

MARKET
VEGETABLES

CRUSHED YAMS 11
Olive Oil, Lemon Verbena

CHARRED BROCCOLINI 11
Preserved Lemon Sofrito

ROASTED MUSHROOMS 13
Herb Butter

ROASTED HEIRLOOM CARROTS 13
Vadouvan Yogurt, Piquillo Pepper, Walnuts

SUSTAINABLE SEAFOOD

PACIFIC HALIBUT 41
Brown Butter Marinated Tomatoes
Saffron Couscous, Mint

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

PAN-SEARED PETRALE SOLE 34
Roasted Garlic Panisse, Fennel, Black Olive
Saffron-Mussel Cream

PASTURE-RAISED MEATS

TAVERN BURGER 24
Bacon & Red Onion Jam,
Farmhouse Cheddar, Au Poivre Aioli
with Duck Fat Potato Wedges

WOOD-GRILLED BRICK CHICKEN 34
Sweet Potato, Olive Oil Croutons
Rainbow Chard, Verjus Raisins

CRISPY BERKSHIRE PORCHETTA 36
Slow-Cooked Pork Belly, Apple Agrodolce
Cranberries, Rosemary-Pecans

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

8oz Filet Mignon 54
10oz Bavette 47
12oz New York Strip 57

32 OZ HAY-SMOKED BONE-IN RIBEYE 185
Au Poivre, Horseradish Cream, Black Garlic Vinaigrette

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