

— 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) 105

GRANDE (serves 4-6) 175

PACIFIC OYSTERS 24/48

half dozen or full dozen

add caviar and crème fraîche 25/50

HALF MAINE LOBSTER 34

WHITE SHRIMP 25

CHEESE &

CHARCUTERIE PLATTER

served with seasonal preserves, nuts, pickles  
bread from Della Fattoria Bakery 36

CHEESE

Bohemian Creamery *Holy Moly* | Goat, CA  
Pt. Reyes *Toma* | Cow, CA  
Valley Ford *Gorgonzola* | Cow, CA

CHARCUTERIE

Hobbs | *Finocchiona*  
Molinari | *Coppa*  
Hobbs | *Bresaola*

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Potato Cakes

Whipped Crème Fraîche 95 / .5oz 185 / oz

SMALL PLATES

BELLWETHER FARMS RICOTTA TOAST 17

Snap Peas, Shaved Carrots  
Charred Spring Onion Vinaigrette

PASTRAMI BEEF TARTARE 19

Potato Pancake, Spicy Brown Mustard  
Marble Rye Crumble

LIBERTY FARM DUCK WINGS 18

Grand Marnier & Black Pepper Gastrique

COCONUT-LIME SHRIMP CEVICHE 21

Chili Oil, Cilantro, Plantain Chips

MARINATED NAPA VALLEY OLIVES 11

Orange Zest, Rosemary, Chilies

DELLA FATTORIA FARM ROLLS 10

Whipped Ricotta, Black Pepper-Honey

SALADS

BUTTER LETTUCE 18

Olive Oil Croutons, Fromage Blanc, Fine Herbs Vinaigrette

CRAB & ENDIVE CAESAR 24

Caper Aioli, Garlic Bread Crumb, Parmesan

SLOW-COOKED BEETS 19

Tangerine Labneh, Crispy Quinoa, Toasted Hazelnut

WHOLE-ROASTED CAULIFLOWER 32

Tahena, Pomegranate, Pistachio

SHAREABLE WOOD-FIRED PIZZAS

LAMB SAUSAGE PIZZA 24

Mozzarella, Spicy Broccolini, Calabrian Chili  
Bona Furtuna Tomatoes

MARGHERITA PIZZA 22

Bona Furtuna Tomatoes, Garlic  
Fresh Mozzarella, Basil

WILD MUSHROOM PIZZA 42

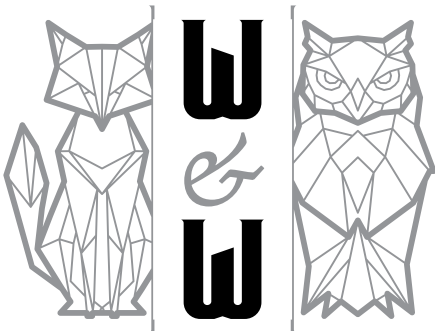
Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

for your convenience, a suggested gratuity of 20 % is added to all parties of six or more. you are not required to pay a gratuity  
and may make adjustments to this suggested amount.

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



In an effort to offset the cost of minimum wage and employee health benefits  
Wit & Wisdom will be adding a 3% service charge to all guest checks.  
Thank you for your understanding.



TAVERN CLASSICS

**32 OZ HAY-SMOKED BONE-IN RIBEYE**  
Au Poivre, Horseradish Cream  
Black Garlic Vinaigrette  
165

**CHEF MINA'S LOBSTER POT PIE**  
Brandied Lobster Cream, Winter Vegetables  
Fine Herbs  
115

**WHOLE-GRILLED CATCH OF THE DAY**  
Casteltrevano Olive, Preserved Lemon  
Caper  
109

NIGHT AT THE TAVERN MENU

89 per guest  
Wine Pairing 45 / 75  
*we ask for participation from the entire table*

SNACKS

**DELLA FATTORIA FARM ROLLS**  
Whipped Ricotta, Black Pepper-Honey

**MARINATED NAPA VALLEY OLIVES**

**HOT PACIFIC OYSTERS**  
Garlic Bread Crumbs, Scampi Butter  
*supplement 8 per guest*

SMALL PLATES

**LIBERTY FARM DUCK WINGS**  
Grand Marnier & Black Pepper Gastrique

**SLOW-COOKED BEETS**  
Tangerine Labneh, Crispy Quinoa, Toasted Hazelnut

**PAPPARDELLE CACCIO E PEPE**  
Black Trumpet Mushrooms, Fava Beans  
Grana Padano Cheese

ENTREES

**STEAK FRITES**  
Bavette *with* Duck Fat Potato Wedges & Black Garlic Vinaigrette  
*NY Strip supplement 12 per guest (entire table, please)*

**ROASTED SALMON**  
Green Garlic Cream, Asparagus, Morel Mushrooms

DESSERT

**THE WIT CHOCOLATE BAR**  
Caramelia Milk Chocolate, Peanut Butter Crumble

HAND-MADE PASTA

**RIGATONI ARRABBIATA** 39  
Lobster, Calabrian Chili, Pecorino

**PAPPARDELLE CACCIO E PEPE** 37  
Black Trumpet Mushrooms, Fava Beans  
Grana Padano Cheese

SUSTAINABLE SEAFOOD

**SEARED AHI TUNA** 41  
Butternut Squash Caponata, Tangerine Citronette  
Pistachio

**PACIFIC SWORDFISH FRANCESE** 39  
Lemon Beurre Blanc, Sauteed Spinach  
Crispy Caper

**ROASTED SALMON** 38  
Green Garlic Cream, Asparagus, Morel Mushrooms

PASTURE-RAISED MEATS

**CRISPY BERKSHIRE PORCHETTA** 42  
Apricot Mostarda, Fried Sage, Pork Jus

**CHARCOAL GRILLED LAMB CHOPS** 59  
Cucumber Yogurt, Roasted Red Onion, Chermoula

**WOOD-GRILLED BRICK CHICKEN** 37  
Roasted Sweet Potato, Verjus Raisins, Chicken Jus

**W&W STEAK FRITES**  
*with* Duck Fat Potato Wedges  
Black Garlic Vinaigrette  
*8oz Filet Mignon 54*  
*10oz Bavette 47*  
*12oz New York Strip 57*

MARKET VEGETABLE SIDES

**DUCK FAT FRIED POTATOES** 14  
*with* Ranch Dip & Pickle Ketchup

**SNAP PEAS** 13  
Ginger, Garlic, Shiso

**ROASTED MUSHROOMS** 13  
Herb Butter

**CHARRED BROCCOLINI** 11  
Preserved Lemon Sofrito

