

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) 115

GRANDE (serves 4-6) 185

PACIFIC OYSTERS 24/48

half dozen or full dozen

add caviar and crème fraîche 25/50

HALF MAINE LOBSTER 34

WHITE SHRIMP 25

KING CRAB 47

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

Heirloom Tomato, Summer Squash, Shallot
Charred Spring Onion Vinaigrette

PASTRAMI BEEF TARTARE 22

Potato Pancake, Spicy Brown Mustard
Marble Rye Crumble

LIBERTY FARM DUCK WINGS 18

Grand Marnier & Black Pepper Gastrique

HAMACHI CRUDO 21

Black Garlic, Seaberry Purée, Squid Ink Tuile

MARINATED NAPA VALLEY OLIVES 12

Orange Zest, Rosemary, Chilies

DELLA FATTORIA FARM ROLLS 11

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

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 23

Bona Furtuna Tomatoes, Garlic
Fresh Mozzarella, Basil

WILD MUSHROOM PIZZA 42

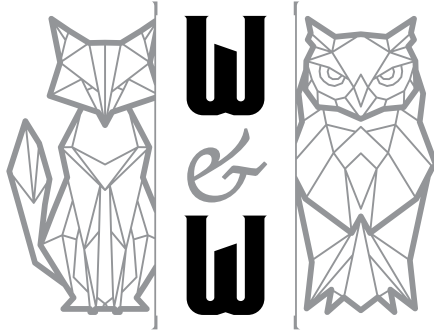
Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

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 4% 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
168

CHEF MINA'S LOBSTER POT PIE

Brandied Lobster Cream, Petite Vegetables
Fine Herbs
120

WHOLE-GRILLED CATCH OF THE DAY

Castelvetrano Olive, Preserved Lemon
Caper
110

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

COLD PACIFIC OYSTERS

Sparkling Rosé Mignonette
supplement 8 per guest

SMALL PLATES

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

BUTTER LETTUCE

Olive Oil Croutons, Fromage Blanc, Fine Herbs Vinaigrette

PAPPARDELLE CACCIO E PEPE

Black Trumpet Mushrooms, Asparagus
Pecorino 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, Basil

PAPPARDELLE CACCIO E PEPE 37

Black Trumpet Mushrooms, Asparagus
Pecorino Cheese

SUSTAINABLE SEAFOOD

PACIFIC SWORDFISH FRANCESE 42

Lemon Beurre Blanc, Sauteed Spinach
Crispy Caper

ROASTED SALMON 38

Green Garlic Cream, Asparagus, Morel Mushrooms

PAN-SEARED HALIBUT 44

Garden Ratatouille, Sauce Piperade, Basil

PASTURE-RAISED MEATS

CHARCOAL GRILLED LAMB CHOPS 59

Cucumber Yogurt, Roasted Red Onion, Chermoula

WOOD-GRILLED BRICK CHICKEN 39

Roasted Sweet Potato, Verjus Raisins, Chicken Jus

W&W STEAK FRITES

with Duck Fat Potato Wedges
Black Garlic Vinaigrette

8oz Filet Mignon 58

10oz Bavette 50

12oz New York Strip 60

MARKET VEGETABLE SIDES

DUCK FAT FRIED POTATOES 15

with Ranch Dip & Pickle Ketchup

GRILLED ASPARAGUS 15

Proscuitto, Almond, Espelette Pepper

ROASTED MUSHROOMS 16

Herb Butter

BLISTERED SHISHITO PEPPERS 13

Everything Spice, Lime

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