



TAVERN BRUNCH

69 PER PERSON

Brunch Begins With a Basket of Pastries From Basque Boulangerie

- FIRST COURSE -

CHOICE OF

GRILLED ASPARAGUS

Prosciutto, Almond, Espelette Pepper

FIG TOAST

Prosciutto, Thyme, Ginger Honey

SMOKED SALMON DIP

Sieved Egg, Cornichon, Capers
Bagel Crostinis

HEIRLOOM TOMATO & PEACH

Pickled Wax Beans, Burrata, Pecans
Balsamic Vinaigrette

STRAUS YOGURT PARFAIT

Fresh Berries, Marshall's Honey, Granola



ICE COLD SHELLFISH

3 Pacific Oysters, 3 White Prawns, Maine Lobster Tail
39 Supplement

- SECOND COURSE -

CHOICE OF

FARMER'S MARKET FRITTATA

Petite Greens, Duck Fat Potatoes



CLASSIC EGGS BENEDICT

Model Bakery English Muffin
Canadian Bacon, Hollandaise

ROASTED KING SALMON

Pole Beans, Tomato Confit, Crunchy Black Olive
Preserved Meyer Lemon

CRÈME BRÛLÉE FRENCH TOAST

Strawberry & Rhubarb Compote
Candied Pistachio, Whipped Cream

BLACK TRUFFLE STEAK BURGER

Onion Fondue, Camambert, Cornichons, Fried Onions

7 OZ. STRIPLOIN PAVÉ STEAK & EGGS

Red Wine Buttered, Black Garlic Vinaigrette
Soft Scramble
19 Supplement



MICHAEL MINA'S LOBSTER POT PIE

Brandied Lobster Cream, Market Petite Vegetables, Fresh Black Truffles
29 Supplement

- DESSERT COURSE -

CHOICE OF

LEMON MERINGUE TART

Butter Cookie Crust
Fresh Raspberries
Fennel Fronds

MILK CHOCOLATE BUDINO

Peanut Butter Powder
Brownie Crumble



BASQUE COUNTRY CHEESECAKE

Roasted Local Strawberry
Honey-Sesame Crisp



SIGNATURE DISH

*We Are Committed To Supporting the Farms and Purveyors of Sonoma County and Northern California.
You Will Find the Following Throughout Our Menu*

DELLA FATTORIA BAKERY
LIBERTY FARMS DUCKS
P.G MOLINARI & SONS

THE CAVIAR COMPANY
FIORELLO'S
WINE FOREST MUSHROOMS

BELLWETHER FARMS
CENTRAL MILLING FLOUR
MARSHALL FARMS HONEY



TAVERN BRUNCH

SHAREABLE

For the Table

DUCK FAT FRIED POTATOES 14
Ranch Dip & Pickle Ketchup

THICK-CUT BACON 12

BLISTERED SHISHITO PEPPERS 13
Everything Spice, Lime

STEEL CUT OATS 14
Butter, Brown Sugar, Cinnamon

GRILLED SOURDOUGH TOAST 9
Olive Oil, Parmesan, Parsley

BOWL OF SEASONAL FRUIT 13

CHICKEN & APPLE SAUSAGE 13

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Potato Chips, Whipped Crème Fraîche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz

SHELLFISH

Order Individually Or For the Table

ICE-COLD OR HOT CHAR-BROILED

Served with Classic Sauces & Garnishes

PACIFIC OYSTERS 25/48
Half Dozen or Full Dozen
Add Caviar and Crème Fraîche 25/50

PETITE (Serves 1-2) 115
4 Oysters, 4 Poached Shrimp,
Half Maine Lobster, 1/4 Pound Red King Crab

GRANDE (Serves 4-6) 185
8 Oysters, 8 Poached Shrimp,
Whole Maine Lobster, 1/4 Pound Red King Crab



DIANE'S ORIGINAL MIXER

Field Heirloom Tomatoes, Organic Egyptian
Celery Seed, Red Chilis
A Touch of Honey & Bright Lemon Citrus

DIRTY DIANE'S JALAPEÑO MIXER

Adding a bit of heat to Diane's Original, she adds
Jalapeño Peppers, Herb of Cilantro
Key Lime & Organic Coriander Seed

15

DIANE'S CLASSIC

Tito's Vodka, Original Mix

BLOODY MARIA

Espolòn Blanco Tequila, Dirty Diane's Mix

THE DUTCHMAN

Beefeater Gin, Original Mix

DIRTY DIANE

La Luna Mezcal, Dirty Diane's Mix

COCKTAILS

CARAJILLO 14

Espresso, Licor 43, Orange

SONOMA SMASH 15

Glendalough Rose Gin, Strawberry, Prosecco

INDIAN SUMMER 16

Bruchatto Amaro, Mezzodi L'Aperitivo, Lemon

EVERLASTING

bottomless

MIMOSA 35

Sparkling Wine &
Fresh Orange Juice

ROSÉ 30

Sommelier Selection of
Still Rosé to Accompany Brunch

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% health & wellness charge to all guest checks. Thank you for your understanding.