

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

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

PACIFIC OYSTERS 25/48

Half Dozen Or Full Dozen

Add Caviar And Crème Fraîche 25/50

HALF MAINE LOBSTER 34

WHITE SHRIMP 25

KING CRAB 47

CHEESE &

CHARCUTERIE PLATTER

*Served With Seasonal Preserves, Nuts, Pickles
Bread From Della Fattoria Bakery 38*

CHEESE

*Cypress Grove Bermuda Triangle | Goat, CA
Pt. Reyes Toma | Cow, CA
Ossau Iraty | Sheep, FR*

CHARCUTERIE

*Molinari | Finocchiona
Molinari | Coppa
Hobbs | Bresaola*

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

SNACKS & SMALL PLATES

BELLWETHER FARMS RICOTTA TOAST 17

Heirloom Tomato, Summer Squash
Charred Spring Onion Vinaigrette

PASTRAMI BEEF TARTARE 22

Potato Chips, Spicy Brown Mustard
Marble Rye Crumble

LIBERTY FARM DUCK WINGS 19

Grand Marnier & Black Pepper Gastrique

HAMACHI CRUDO 23

Black Garlic, Seaberry Purée, Squid Ink Tuile

MARINATED NAPA VALLEY OLIVES 12

Orange Zest, Rosemary, Chilies

DELLA FATTORIA FARM ROLLS 14

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

GRILLED ASPARAGUS 17

Prosciutto, Marcona Almond, Espelette Pepper

SALADS

HEIRLOOM TOMATO & PEACH 19

Pickled Wax Beans, Burrata, Pecans, Balsamic Vinaigrette

CRAB & ENDIVE CAESAR 24

Caper Aioli, Garlic Bread Crumb, Parmesan

WHOLE-ROASTED CAULIFLOWER 32

Tahina, Fresno Curls, Pistachio

SHAREABLE WOOD-FIRED PIZZAS

DRUNKEN CLAM PIZZA 24

Preserved Lemon, Tomatillo, Chili Paste

MARGHERITA PIZZA 23

Bona Furtuna Tomatoes, Garlic
Fresh Mozzarella, Basil

WILD MUSHROOM PIZZA 42

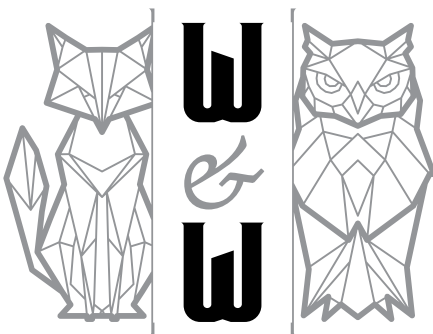
Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

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% health & wellness 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, Fines 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

Strawberry Mignonette
Supplement 8 per guest

SMALL PLATES

LIBERTY FARM DUCK WINGS

Grand Marnier & Black Pepper Gastrique

HEIRLOOM TOMATO & PEACH

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

PAPPARDELLE CACIO 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

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

DESSERT

THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

HAND-MADE PASTA

RIGATONI ARRABBIATA 39

Lobster, Calabrian Chili, Basil

PAPPARDELLE CACIO 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

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

PAN-SEARED HALIBUT 45

Garden Ratatouille, Sauce Piperade, Basil

PASTURE-RAISED MEATS

CHARCOAL GRILLED LAMB CHOPS 59

Cucumber Yogurt, Roasted Red Onion, Chermoula

WOOD-GRILLED BRICK CHICKEN 39

Petite Squash, Truffled Creamed Corn
Caramelized Onion 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 16

with Ranch Dip & Pickle Ketchup

ROASTED MUSHROOMS 17

Herb Butter

TRUFFLE CREAMED CORN 15

BLISTERED SHISHITO PEPPERS 13

Everything Spice, Lime

*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
MARYS CHICKEN

HOBBS MEATS
FIORELLO'S
WINE FOREST MUSHROOMS
PT REYES CHEESE

BELLWETHER FARMS
CENTRAL MILLING FLOUR
MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY

