

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 ONLY 28

Cypress Grove Bermuda Triangle | Goat, CA

Pt. Reyes Toma | Cow, CA

Ossau Iraty | Sheep, FR

CHARCUTERIE

Molinari | Finocchiona

Molinari | Coppa

Journeyman | Soppressata

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosas, Blini, Whipped Crème Fraîche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz

SNACKS & SMALL PLATES

BURRATA 18

Bomba Calabrese, Toast Points

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

Salmoriglio, Lemon, Black Olive

MARINATED NAPA VALLEY OLIVES 12

Orange Zest, Rosemary, Chilies

FIREBRAND BAKERY SWEET POTATO ROLLS 14

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

SALADS

MIXED GREENS 19

Apple Butter, Walnut Oil, Blue Cheese, Cherry Balsamic

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

ROASTED BUTTERNUT PIZZA 25

Basil Pesto, Bacon, Arugula, Pecorino

WILD MUSHROOM PIZZA 42

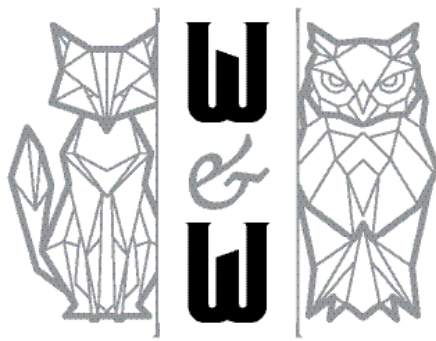
Taleggio, Yukon Gold Potatoes, Fresh Black Truffle

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, Chives
120

WHOLE-GRILLED
CATCH OF THE DAY
Castelvetro 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

FIREBRAND BAKERY SWEET POTATO ROLLS
Whipped Ricotta, Black Pepper-Honey, Fennel Salt

MARINATED NAPA VALLEY OLIVES

COLD PACIFIC OYSTERS
Champagne Mignonette
Supplement 8 per guest

SMALL PLATES

LIBERTY FARM DUCK WINGS
Grand Marnier & Black Pepper Gastrique

MIXED GREENS
Apple Butter, Walnut Oil, Blue Cheese, Cherry Balsamic

TAGLIATELLE TARTUFATA
Egg Yolk, Parmesan

ENTREES

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

ROASTED SALMON
Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

DESSERT

THE WIT CHOCOLATE BAR
Caramelia Milk Chocolate, Peanut Butter Crumble

HAND-MADE PASTA

BLUE CRAB CHITARRA 39
Salmon Roe, Jalapeño, Lemon, Aleppo

TAGLIATELLE TARTUFATA 44
Burgundy Truffle, Egg Yolk, Parmesan
Bona Furtuna Olive Oil
Substitute White Tuscan Truffles 34 Supplement

SUSTAINABLE SEAFOOD

ROASTED SALMON 38
Mustard Glazed, Beluga Lentils, Mirepoix, Lemon

PAN-SEARED SEABASS 42
Saffron Fresola, Preserved Lemon
Sun-Dried Tomato, Fennel

PASTURE-RAISED MEATS

GRILLED 12oz. PORK CHOP 48
Cabbage Agrodolce, Cauliflower, Salsify

WOOD-GRILLED BRICK CHICKEN 39
Truffled Mac & Cheese, Baby Carrots, Broccolini

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

8oz Filet Mignon 58
10oz Bavette 50
12oz New York Strip 60

GRILLED DUCK BREAST 44
Coffee Brined, Farro
Turnips, Pomegranate Jus

MARKET VEGETABLE SIDES

GRILLED BROCCOLINI 13
Fromage Blanc, Chickpeas

ROASTED MUSHROOMS 17
Herb Butter

DUCK FAT FRIED POTATOES 16
with Ranch Dip & Pickle Ketchup

TRUFFLED MAC & CHEESE 15

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
JOURNEYMAN MEATS
HOBBS MEATS

FIORELLO'S
WINE FOREST MUSHROOMS
BOHEMIAN CREAMERY
BELLWETHER FARMS

CENTRAL MILLING FLOUR
MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY
MODEL BAKERY

