



SIGNATURE DISH

TAVERN BRUNCH

44 PER PERSON

FIRST COURSE

SELECT ONE

VICHYSOISE

Poached Shrimp, Crispy Shallot
Bona Furtuna Olive Oil

AVOCADO TOAST

Minted Pea Purée, Summer Truffle
Lemon, Asparagus

STRAUS YOGURT PARFAIT

Fresh Berries, Marshall's Honey, Granola



SMOKED SALMON DIP

Egg Mimosa, Cornichons
Capers, Bagel Crostinis

PETITE GREENS

Asparagus, Shaved Roots, Egg Yolk
Fines Herbes Vinaigrette

HAMACHI CRUDO

Salmoriglio, Lemon, Black Olive

SECOND COURSE

SELECT ONE



THE TAVERN BURGER

Red Onion-Bacon Jam, Farmhouse Cheddar
Au Poivre Aioli, Duck Fat Fried Potatoes

ROASTED SALMON

Wild Mushrooms, Petite Squash, Fregola, Herb Broth



CRUNCHY CHICKEN SANDO

B&B Pickles, Crystal Hot Sauce Mayo
Duck Fat Fried Potatoes



MICHAEL MINA'S LOBSTER POT PIE

Half Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables
29 Supplement



CLASSIC EGGS BENEDICT

Model Bakery English Muffin, Canadian Bacon
Hollandaise, Home Fries

FARMER'S MARKET FRITTATA

Seasonal Vegetables, Petite Greens

CRÈME BRÛLÉE FRENCH TOAST

Strawberry Compote, Candied Pistachio
Whipped Cream

5 OZ. BAVETTE STEAK & EGGS

Red Wine Buttered, Black Garlic Vinaigrette
Soft Scramble, Petite Greens
19 Supplement

SIDES FOR THE TABLE

BROWN SUGAR-BLACK PEPPER BACON 12

CHICKEN & APPLE SAUSAGE 13

DUCK FAT FRIED POTATOES 14
House-Made Ranch & Pickle Ketchup

SEASONAL FRUIT BOWL 13

SOURDOUGH TOAST *OR* **ENGLISH MUFFIN** 9

GRILLED ASPARAGUS 12
Marcona Almond, Lemon

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
MARYS CHICKEN

WINE FOREST MUSHROOMS
FIORELLOS ARTISAN GELATO
BELLWETHER FARMS
CENTRAL MILLING FLOUR

MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY
CENTRAL COAST CREAMERY
TCHO CHOCOLATE

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.

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.



TAVERN BRUNCH

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Bilinis, Whipped Crème Fraîche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz



DIANE'S ORIGINAL MIX

Classic Blend | Medium Spice

DIRTY DIANE'S MIX

Jalapeño & Cilantro Blend | Bold & Spicy

Gluten Free | Vegetarian | Low Sodium

SHAREABLE FOR THE TABLE

ICE-COLD SHELLFISH

Served With Classic Sauces & Garnishes

OR

HOT CHAR-BROILED SHELLFISH

Brushed With Scampi Butter & Espelette

PETITE TOWER (serves 1-2) 115

GRANDE TOWER (serves 4-6) 185

PACIFIC OYSTERS 26/50

Add Caviar & Crème Fraîche 25/50

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

KING CRAB 47

CHEESE & CHARCUTERIE 38

Selection of Artisan Cheeses & Charcuterie

Seasonal Preserves, Nuts, Pickles

Della Fattoria Grilled Sourdough

DIANE'S CLASSIC 13

Original Mix - Vodka

BLOODY MARIA 13

Original Mix - Tequila

THE KENTUCKY DERBY 13

Original Mix - Bourbon

DIRTY DIANE 13

Dirty Diane Mix - Mezcal

MICHELADA 8

Original Mix - Beer

THE MARY MOCKTAIL 6

Alcohol-Free

Original or Dirty Diane Mix

"GBU" THE GOOD, THE BAD, THE UGLY 20

2oz Blanco Tequila, 2oz Diane's Original Mix

2oz Beer

LIBATIONS

THE RAMBLER 16

Arette Reposado, Piment d'Espelette

Lime, Tamarind, Tajin

SUMMER FEVER 16

Barr Hill Gin, Lillet Blanc, Lemon, Luxardo Syrup

CARAJILLO 15

Licor 43, California Brandy, Espresso

STEAMER SPRITZ 16

Contratto Aperitif, Thyme Liqueur, Lemon

Orange, Prosecco

EVERLASTING ROSÉ 39

EVERLASTING SPARKLING 39