

— 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 50/26

Dozen Or Half Dozen

Add Caviar & Crème Fraîche 25/50

WHOLE MAINE LOBSTER 72

WHITE SHRIMP 26

KING CRAB 47

CHEESE & CHARCUTERIE PLATTER

Served With Seasonal Preserves, Nuts, Pickles
Della Fattoria Grilled Sourdough 38

CHARCUTERIE

Molinari | Finocchiona

Journeyman | Vintners Coppa

House Made | Chicken Liver Mousse

CHEESE ONLY 28

Cypress Grove | Bermuda Triangle | Goat

Marin French | Triple Cream Brie | Cow

Central Coast Creamery | Ewenique | Sheep

MINA RESERVE CAVIAR

SERVED WITH TRADITIONAL GARNISH

Eggs Mimosa, Blini, Whipped Crème Fraîche

Kaluga Hybrid 95 / .5oz 185 / oz

Golden Osetra 115 / .5oz 215 / oz

SNACKS & SMALL PLATES

AVOCADO TOAST 20

Minted Pea Purée, Fresh Truffle
Asparagus, Lemon

LIBERTY FARM DUCK WINGS 19

Grand Marnier & Black Pepper Gastrique

HAMACHI CRUDO 23

Salmoriglio, Lemon, Black Olive

MARINATED NAPA VALLEY OLIVES 14

Orange Zest, Rosemary, Chilies

FIREBRAND BAKERY SWEET POTATO ROLLS 14

Whipped Ricotta, Black Pepper-Honey, Fennel Salt

HAND-CUT STEAK TARTARE 19

Traditional Garnishes, Quail Egg, Potato Chips

SALADS & VEGETABLES

PETITE GREENS 19

Shaved Roots, Crispy Artichoke, Cured Egg Yolk
Fines Herbes Vinaigrette

CRAB & ENDIVE CAESAR 24

Caper Aioli, Garlic Bread Crumbs, Parmesan

WHOLE-ROASTED CAULIFLOWER 32

Tahina, Fresno Curl, Pistachio

WOOD-FIRED PIZZAS

CARBONARA PIZZA 24

Crispy Guanciale, Poached Farm Egg
Pecorino Romano

LAMB SAUSAGE 24

Red Onion, Pepperoncini, Yogurt Sauce

WILD MUSHROOM PIZZA 42

Taleggio, Yukon Gold Potatoes, Fresh Truffle

MENU CURATED BY:

EXECUTIVE CHEF Danny Girolomo

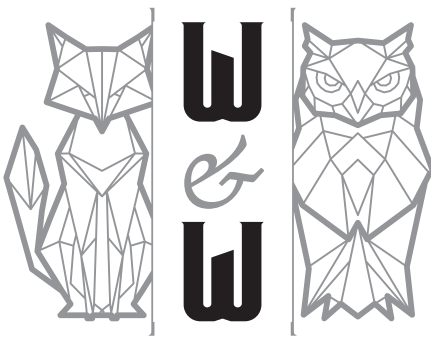
EXECUTIVE SOUS CHEF Matt Cardona

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.



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.

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 CLASSICS

32 OZ HAY-SMOKED BONE-IN RIBEYE

Au Poivre, Horseradish Cream
Black Garlic Vinaigrette
168

CHEF MINA'S LOBSTER POT PIE

Whole Maine Lobster, Truffled Brandy Cream
Petite Market Vegetables
120

WHOLE-GRILLED CATCH OF THE DAY

Tangerine Citronette
Fennel Salad
95

NIGHT AT THE TAVERN MENU

89 per guest

Wine Pairing 45 / 75

We Kindly 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

PETITE GREENS

Shaved Roots, Crispy Artichoke, Cured Egg Yolk
Fines Herbes Vinaigrette

TAGLIATELLE TARTUFATA

Egg Yolk, Parmesan

ENTREES

STEAK FRITES

Bavette with Duck Fat Potato Wedges & Black Garlic Vinaigrette
NY Strip Supplement 12 Per Guest
(For Entire Table)

ROASTED SALMON

Wild Mushrooms, Petite Squash
Fregola, Herb Broth

DESSERT

THE WIT CHOCOLATE BAR

Caramelia Milk Chocolate, Peanut Butter Crumble

HAND-MADE PASTA

SPRING RABBIT PAPPARDELLE 36

Green Garlic, Wilted Greens
Crispy Rosemary

TAGLIATELLE TARTUFATA 44

Fresh Truffle, Egg Yolk, Parmesan
Bona Furtuna Olive Oil

SUSTAINABLE SEAFOOD

ROASTED SALMON 38

Wild Mushrooms, Petite Squash
Fregola, Herb Broth

OLIVE OIL-POACHED HALIBUT 45

Pole Beans, Tomato Raisins, Potato Rösti
Saffron, Lobster Glace

PASTURE-RAISED MEATS

ROASTED HALF CHICKEN 39

Roasted Potatoes, Dried Cherries
Sautéed Greens, Chicken Jus Vinaigrette

W&W STEAK FRITES

Duck Fat Fried Potatoes, Black Garlic Vinaigrette
8oz Filet Mignon 64
10oz Bavette 50
12oz New York Strip 60

CRISPY BERKSHIRE PORCHETTA 39

Slow-Cooked Pork Belly, Braised Greens
Apricot Mostarda, Jus

MARKET SIDES

CRISPY ARTICHOKEs 15

Bagna Càuda, Lemon

ROASTED MUSHROOMS 17

Herb Butter

DUCK FAT FRIED POTATOES 16

House-Made Ranch & Pickled Ketchup

*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
POINT REYES CHEESE

WINE FOREST MUSHROOMS
FIORELLOS ARTISAN GELATO
BELLWETHER FARMS
CENTRAL MILLING FLOUR

MARSHALL FARMS HONEY
STRAUS FAMILY CREAMERY
CENTRAL COAST CREAMERY
TCHO CHOCOLATE

