



LUNCH

AUGUST 2017

EXECUTIVE CHEF: ESTEBAN ESCOBAR

WINE OF THE DAY

SAUVIGNON BLANC,
LIEU DIT,
SANTA YNEZ VALLEY,
2016

11/GL

TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
Chipotle Spiked Tomato Juice
Lemon, Horseradish, Etc.
HMB Kolsch Chaser

12

JIM'S MANHATTAN

Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up

13

TAVERN COOLER

Gruven Polish Vodka
Fresh Watermelon Nectar
Fresh Lime Juice
Splash Soda
Tall Glass

11

OLD PHILLY

Distillery No. 209 Gin
Art-In-The-Age Rhubarb Liqueur
Grapefruit Juice, Rosemary
Regan's Orange Bitters
In Bucket

11

SUNDOWNER

Herradura Silver Tequila
Fresh Orange & Lime Juice
Splash Pelotón Mezcal
Rocks & Salt

11

DARK N' STORMY

Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass

10

PIMM'S COCKTAIL

Pimm's No. 1 Cup
Muddled Cucumber, Ginger Ale
Fresh Lime Juice
Tall Glass

10

NAVARRO SPRITZER

Navarro Vineyards
Pinot Noir Grape Juice
Splash Soda Water
Lemon Twist

6

BUTCHER BLOCK

7/EA. OR 28/ALL

PORCHETTA DI TESTA

WHISKEY LACED CHICKEN LIVER PÂTÉ

ROSEMARY DUCK RILLETTES

FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

ROARING 40'S: Australian Cow's Milk Blue Cheese

MURCIA AL VINO: Wine Soaked Spanish Goat's Milk Cheese

PIERRE ROBERT: Creamy French Cow's Milk Cheese

MANCHEGO: Firm Spanish Sheep's Milk Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

9

AHI TUNA TARTARE

Avocado Crème, Fresno Chilies, Tarragon, Lemon Oil, House Made Potato Chips

15

CRISPY PORK BELLY

Chickpea Croquette, Whiskey-Maple Glaze, Cilantro Green Goddess Sauce, Cayenne, Chervil

12

SUMMER MELON & PROSCIUTTO SALAD

Toasted Almonds, Sausalito Springs Watercress, Plum Vinaigrette

13

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

Bacon, Watermelon Radish, Point Reyes Blue Cheese, Herbed Crème Fraîche Dressing

10

SANDWICHES

Served with Tavern Slaw & House Made Pickles

HOT PASTRAMI SANDWICH

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

15

PAN FRIED COD SANDWICH

Romaine, Pepperoncini, Scallion, Tartar Sauce, Acme Torpedo Roll

14

SLOW ROASTED BEEF BRISKET SANDWICH

Romaine, Spicy Escabeche, Cilantro Aioli, Acme Deli Roll

15

FRIED GREEN TOMATO SANDWICH

Fontina Cheese, Arugula, Calabrian Chili Aioli, Acme Deli Roll

13

MAINS

CRISPY DUCK CONFIT

Gigante Beans, Piquillo Peppers, Pea Tendrils, Garlic-Calabrian Chile Jus

20

PAN ROASTED HALF CHICKEN

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

23

SEAFOOD STEW

Halibut, Manila Clams, Cod, Cherry Tomatoes, Fennel, Leeks, Tomato-Clam Broth, Garlic Toast

23

FRESH FETTUCCINE PASTA

House Made Spicy Italian Sausage, Heirloom Tomato Sauce, Fresh Ricotta, Basil

20

NIMAN RANCH BURGER WITH FRIES

Served on La Farine Baguette with All the Fixin's
Add Cheddar, Emmentaler, or Blue Cheese
Add Applewood Smoked Bacon, Avocado

15

1/EA
2/EA

ACME WHEAT LEVAIN AND/OR ACME WALNUT LEVAIN AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.