



LUNCH

15 FEBRUARY 2018

EXECUTIVE CHEF: ESTEBAN ESCOBAR

WINE OF THE DAY

GODELLO,
BODEGAS GODEVAL,
GALICIA, 2016

9/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

NEW DEAL

Gruven Polish Vodka
New Deal Spirits Ginger Liqueur
Pomegranate & Lemon Juice
Splash Prosecco
Tall Glass

11

DARK N' STORMY

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

10

SUNDOWNER

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

11

BERTINI

St. George Spirits "Botanivore" Gin
Bertina Elderflower Liqueur
Splash Grapefruit Juice
Orange Twist
Served Up

11

PROSECCO COCKTAIL

Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11

NAVARRO SPRITZER

Navarro Vineyards
Pinot Noir Grape Juice
Splash Soda Water
Lemon Twist

6

BUTCHER BLOCK

7/EA. OR 28/ALL

- HOUSE MADE PISTACHIO MORTADELLA
- ALEPPO PEPPER-MINT DUCK RILLETTES
- WHISKEY LACED CHICKEN LIVER PÂTÉ
- FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

- SERRA DE ESTRELLA: Raw Portuguese Sheep's Milk Cheese
- DRUNKEN GOAT: Red Wine Washed Spanish Goat's Milk Cheese
- BLU DEL MONCENISIO: Italian Cow's Milk Blue Cheese
- TALEGGIO: Soft-Ripened Italian Cow's Milk Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

10

GRILLED MONTEREY BAY SQUID

Chickpea-White Wine Ragout, Hazelnut-Chili Oil, Parsley Pistou, Lemon Juice, Toasted Baguette

13

DUNGENESS CRAB & WINTER CITRUS SALAD

Little Gem Lettuce, Toasted Pistachio, Fresno Chile, Crème Fraîche, Dill Vinaigrette

22

PEA TENDRIL & ARUGULA SALAD

Frisée, d'Anjou Pear, Breakfast Radish, Pine Nuts, Yogurt-Champagne Vinaigrette

10

SANDWICHES

Served with Tavern Slaw & House Made Pickles

HOT PASTRAMI SANDWICH

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

16

PAN FRIED COD SANDWICH

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

15

MARINATED PORK LOIN SANDWICH

Smoked Gouda Cheese, Broccoli Rabe, Garlic, Calabrian Chili, Acme Deli Roll

15

ROASTED WILD MUSHROOM SANDWICH

Lemon-Thyme Goat Cheese, Caramelized Onions, Arugula, Saba, Acme Deli Roll

13

MAINS

CRISPY DUCK CONFIT

Green Lentils, Brandied Green Apples, Watermelon Radish, Frisée, Bacon Vinaigrette

20

PAN ROASTED HALF CHICKEN

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

23

SEAFOOD STEW

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

23

STROZZAPRETI PASTA

Lamb & Pork Sugo, Taggiasca Olives, Lemon Gremolata, Pecorino

21

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.