



LUNCH

SUMMER 2010

EXECUTIVE CHEF: MAXIMILIAN DIMARE

WINE OF THE DAY

VERMENTINO DI GALLURA,
PIERO MANCINI,
SARDINIA,
2009
8/GL

TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
Al's Chipotle Tomato Juice
Lemon, Horseradish, Etc.
Spaten Chaser
10

CAIPIRINHA

Sagatiba Pura Cachaça
Lots of Fresh Muddled Lime
Soda Water, Simple Syrup
Tall Glass
9.00

PIMM'S COCKTAIL

Pimm's No. 1 Cup
Muddled Cucumber, Ginger Ale
Fresh Lime Juice
Tall Glass
8.50

CAPETOWN COLLINS

Plymouth English Gin
Rosemary-Rooibos Syrup
Lemon Juice, Soda
Tall Glass
10

SUNDOWNER

Herradura Silver Tequila
Fresh Orange and Lime Juice
Splash Sombra Mezcal
Rocks, Salted Rim
In Bucket
10

COOL BREEZE

Domaine Charbay's
Ruby Red Grapefruit Vodka
Fresh Grapefruit Juice
Splash Cranberry
Tall Glass
9

WOODFORD MANHATTAN

Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up
10

NAVARRO SPRITZER

Pinot Noir Grape Juice
(from Navarro Vineyards)
Seltzer Water
6

BUTCHER BLOCK

4/EA OR 16/ALL

HOUSE CURED SPICED LOMO
PROSCIUTTO WRAPPED PORK-PEACH TERRINE
CICCIOLI (PORK RILLETTES)
CHICKEN LIVER PÂTÉ

CHEESE BOARD

4/EA. OR 14/ALL

STILTON: English Cow's Milk Blue Cheese
EXPLORATEUR: French Triple Crème Cow's Milk Cheese
MIDNIGHT MOON: Local Goat's Milk Cheese
PETIT BASQUE: Spanish Sheep's Milk Cheese

FIRSTS

PORTUGUESE SAUSAGE-PEARL BARLEY SOUP 8
Parmesan Cheese, Italian Parsley

ENGLISH PEA & PROSCIUTTO BRUSCHETTA 8
Whole Milk Ricotta Cheese, Spring Onions, Toasted Garlic Honey, Lime Zest, Mint Oil

CRISPY PORK BELLY "LYONNAISE" 12
Soft Poached Egg, Frisée, Radicchio, Buttered Croutons, Champagne Vinaigrette, Parsley Coulis, Chives

CHOPPED ROMAINE SALAD 9
Quinoa, Fava Beans, Cucumber, Valbreso Feta Cheese, Mint, Basil Vinaigrette

ORGANIC WILD ARUGULA SALAD 8
Parmesan Cheese, Toasted Almond Gremolata, Parmesan Vinaigrette

SANDWICHES

Served on La Farine Baguette with Tavern Slaw and House Made Pickles

"SURF N' TURF" 11
Oregon Sweet Shrimp, Prosciutto di Parma, English Cucumber, Cilantro, Citrus Oil, Garlic Aioli

CRISPY PORK SHOULDER CONFIT 10
Avocado, Shaved Romaine, Cilantro, Poblano Chile Salsa Verde, Lime Aioli

HOT PASTRAMI 10
Emmenthaler Cheese, Dijon-Horseradish Dressing

GRILLED PORTOBELLO MUSHROOM 9
Roasted Peppers, Grilled Onions, Aged Provolone Cheese, Balsamic Vinaigrette

MAINS

BALSAMIC GLAZED FLAT IRON STEAK "FRITES" 20
Tavern Fries, Wild Arugula-Shaved Red Onion Salad, Parmesan Vinaigrette

TAVERN-STYLE BOUILLABaisse 18
Halibut, Mussels, Clams, Orange-Tomato Broth, Rouille Crostini

PAN ROASTED HALF CHICKEN 19
Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

FRESH PAPPARDELLE 16
Beef-Pork Bolognese, Chili Flakes, Italian Parsley, Parmesan Cheese

NIMAN RANCH BURGER WITH FRIES 10
Served on La Farine Baguette with All the Fixin's
Add Cheese, Bacon, Avocado... 1/EA

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
THE TAVERN FAMILY THANKS YOU FOR DINING WITH US TODAY.