



LUNCH

10 MAY 2017

EXECUTIVE CHEF: ESTEBAN ESCOBAR

WINE OF THE DAY

GETARIAKO TXAKOLINA,
AMEZTOI,
BASQUE COUNTRY,
2015

9/GL

TAVERN HYDRATION

JIM'S MANHATTAN
Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up
12

THE WOODY
Gruven Polish Vodka
Chipotle Spiked Tomato Juice
Lemon, Horseradish, Etc.
HMB Kolsch Chaser
12

DARK N' STORMY
Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass
11

BAD ASS SIDECAR
Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up
13

TAVERN SIPPER
Gruven Polish Vodka
Bertina Elderflower Liqueur
Splash Grapefruit Juice
Orange Twist
In Bucket
11

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

PISTACHIO MORTADELLA
CALABRIAN CHILI-TARRAGON DUCK RILLETES
WHISKEY LACED CHICKEN LIVER PÂTÉ
FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

MANCHEGO: Raw Firm Spanish Sheep's Milk Cheese
BRILLAT SAVARIN: French Triple Crème Cow's Milk Cheese
HUMBOLDT FOG: Local Soft-Ripened Goat's Milk Cheese
BLEU D'Auvergne: French Cow's Milk Blue 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, Nettle Green Goddess Sauce, Cayenne, Chervil

15

GRILLED ASPARAGUS SALAD

Purple Peruvian Potatoes, Whipped Ricotta, Frill Mustard Greens, Mustard Vinaigrette

11

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

Bacon, 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 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

House Made Italian Sausage, Gigante Beans, Piquillo Peppers, Pea Tendrils, Spring Garlic-Calabrian Chile Jus

20

PAN ROASTED HALF CHICKEN

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

21

SEAFOOD STEW

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

23

FRESH FETTUCCINE PASTA

Braised Beef Short Ribs, Porcini Mushrooms, Crème Fraîche, Pecorino Romano, Chives

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

13

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.