



# LUNCH

WINTER 2010

EXECUTIVE CHEF: MAXIMILIAN DIMARE

## WINE OF THE DAY

“SOLANERA”  
 (MONASTRELL, CAB. SAUVIGNON...)  
 BODEGAS CASTAÑO,  
 YECLA, 2005  
 8.50/GL

## TAVERN HYDRATION

### THE WOODY

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

### GREEN M & M

Hangar One Kaffir Lime Vodka  
 Lime Squeeze, Simple Syrup  
 Sugared Rim  
 9

### WOODFORD MANHATTAN

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

### PIMM'S COCKTAIL

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

### HOT BUTTERED RUM

Sailor Jerry's Spiced Navy Rum  
 Tavern Spiced Butter  
 Hot Water  
 9

### COOL BREEZE

Domaine Charbay's  
 Ruby Red Grapefruit Vodka  
 Fresh Grapefruit Juice  
 Splash Cranberry  
 Tall Glass  
 9.50

### PROSECCO COCKTAIL

Adriano Adami Prosecco  
 Bitters Soaked Sugar Cube  
 Cognac Floater  
 In Flute  
 10

### NAVARRO SPRITZER

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

## MEAT & CHEESE

Daily Cornucopia of House Made Charcuterie and Artisanal Cheeses. Mix and Match at Your Whim.  
 Each Selection: 4/ea.

### CURED

SWEET COPPA  
 SPICED SALAMI  
 LOMO (CURED PORK LOIN)  
 PAPRIKA SALAMI

### TERRINES & PÂTÉS

CICCIOLI (PORK RILLETTES)  
 PROSCIUTTO WRAPPED PORK-SAGE TERRINE  
 WHISKEY LACED CHICKEN LIVER PÂTÉ  
 FROMAGE DE TÊTE

### ARTISANAL CHEESES

JEAN GROGNE  
 BLUE D'AUVERGNE  
 PETIT BASQUE  
 PURPLE HAZE

## FIRSTS

**CREAMY MUSHROOM SOUP**  
 Truffle Oil, Chives

8

**CRISPY PORK BELLY**

Braised Red Lentils, Applewood Smoked Bacon, Spinach, Soft Poached Egg

11

**SEARED HAWAIIAN AHI TUNA**

Baby Artichoke-Caper-Sicilian Olive Salad, Citrus Oil, Balsamic Glaze

12

**WILD ARUGULA SALAD**

Orange Segments, Toasted Almonds, Shaved Fennel, Parmesan Cheese, Orange-Meyer Lemon Citronette

9

**ROASTED BEET SALAD**

Arugula, Ricotta Salata, Scallions, Toasted Walnut Vinaigrette

9

## SANDWICHES

Served on with Tavern Slaw and House Made Pickles

**HOT PASTRAMI**

Emmenthaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

10

**CHILI-RUBBED PORK**

Roasted Poblano Chiles, Avocado, Romaine, Grilled Scallion Salsa Verde, Lime Aioli, La Farine Baguette

10

**“B.L.C.”**

Pan Fried Local Rock Cod, Applewood Smoked Bacon, Romaine, Paprika Rémoulade, Toasted Brioche

11

**GRILLED PORTOBELLO MUSHROOM**

Roasted Peppers, Aged Provolone Cheese, Grilled Onions, Balsamic Vinaigrette, La Farine Baguette

9

## MAINS

**TAVERN-STYLE BOUILLABaisse**

Black Cod, Mussels, Clams, Orange-Tomato Broth, Rouille Crostini

18

**FRESH RIGATONI**

Braised Veal Shoulder Sugo, Garlic, Parmesan Cheese, Italian Parsley

16

**PAN ROASTED HALF CHICKEN**

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

19

**CRISPY DUCK LEG CONFIT**

Bacon Braised Butter Beans, Broccoli Rabe, Port Glaze, Gremolata

17

**NIMAN RANCH BURGER WITH FRIES**

Served on La Farine Baguette with All the Fixin's  
 Add Cheese, Bacon, Avocado...

10

1/EA

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