



LUNCH

5 NOVEMBER 2017

EXECUTIVE CHEF: ESTEBAN ESCOBAR

WINE OF THE DAY

PRIORAT BLACK SLATE
 ESCALADEI, LA CONRERIA
 D'SCALA,
 2015
 10/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 MULE

St. George Green Chile Vodka
 Bundaberg Ginger Beer, Lime Juice
 Angostura Bitters
 Tall Glass
 11

BERTINI

St. George Spirits "Botanivore" Gin
 Bertina Elderflower Liqueur
 Splash Grapefruit Juice
 Orange Twist
 Served Up
 11

SUNDOWNER

Herradura Silver Tequila
 Fresh Orange & Lime Juice
 Splash Pelotón Mezcal
 Rocks & Salt
 11

PIMM'S CUP

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

PORCHETTA DI TESTA
 OREGANO-SUN DRIED TOMATO DUCK RILLETTES
 WHISKEY LACED CHICKEN LIVER PÂTÉ
 FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

RONCEVAUX: Firm Basque Sheep's Milk Cheese
 SECRET DE SCEY: Semi-Firm French Cow's Milk Cheese
 SHROPSHIRE BLUE: Cow's Milk Blue from Leicestershire
 CABLANCA: Raw, Dutch Goat's Milk Gouda Cheese

FIRSTS

ROASTED CAULIFLOWER SOUP

Parmesan Croutons, Italian Parsley

9

AHI TUNA TARTARE

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

15

CRISPY PORK BELLY

Braised Beluga Lentils, Poached Egg, Spinach, Calabrian Chili-Tarragon Chimichurri

13

BEEF TENDERLOIN CARPACCIO

Fried Artichokes & Capers, Sun Dried Tomatoes, Watercress, Lemon Aioli

12

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

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.