



MID-AFTERNOON NOSH

(3:00PM TO 5:30PM DAILY)

HOUSE MADE CHARCUTERIE

7/EA. OR 28/ALL

PORCHETTA DI TESTA

WHISKEY LACED CHICKEN LIVER PÂTÉ

DUCK RILLETTES

FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

GORGONZOLA DOLCE: Italian Cow's Milk Blue SECRET DE SCEY: French Cow's Milk

RONCEVAUX: Firm Basque Sheep's Milk CABLANCA: Raw Dutch Goat's Milk Gouda



TODAY'S SOUP

9

Chef's Whim

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

10

Bacon, Radish, Point Reyes Blue Cheese, Herbed Crème-Fraiche Dressing

HOT PASTRAMI SANDWICH

15

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

FRIED GREEN TOMATO SANDWICH

13

Fontina Cheese, Calabrian Chili Aioli, Arugula, Acme Deli Roll

NIMAN RANCH BURGER

15

Served on La Farine Baguette with All the Fixin's

Add Cheddar, Emmentaler or Blue Cheese

1/EA

Add Applewood Smoked Bacon, Avocado

2/EA



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

12

TAVERN SIPPER

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

11

DARK N' STORMY

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

10

PROSECCO COCKTAIL

Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11