



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

TOMME VACHE: Basque Cow & Sheep's Milk GOUDA: Goat's Milk from Central Coast

TOUR DE MARZE BRIE: French Cow's Milk FOURME D'AMBERT: French Cow's Milk Blue



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

BROCCOLI DE CICCIO & STRACCIATELLA CHEESE SANDWICH

13

Spicy Sun Dried Tomato Spread, Garlic, Balsamic, Acme Deli Roll

NIMAN RANCH BURGER

13

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
Shelley's Chipotle 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

11

PROSECCO COCKTAIL

Sorelle Branca Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute

11