

SHARE PLATES

SOUP OF THE DAY 6 / 8

ask server for daily selection

SHISHITO PEPPERS 7 / 12

avocado green goddess dipping sauce / lemon / Maldon sea salt

SALMON SPREAD 15

arugula-fennel salad / housemade crackers

BRUSSELS & CAULIFLOWER 9 / 16

bacon / Dijon- apple cider dressing

CHARCUTERIE 18.5

selection of artisan cheeses & cured meats / house made crackers / accompaniments

*substitutue cheese plate without meat | 12

STEAMED MANILA CLAMS 12 / 18

sautéed mushrooms / coconut-lime broth / tomato / basil / cilantro / toasted Como bread

DEVILED EGGS 7/ 12

Chef's selection

TRUFFLE FRIES 5/9

garlic herb aioli

SLIDERS 8 / 13

bacon / whiskey caramelized onions / horseradish sauce

CRAB & ARTICHOKE DIP 16

Dungeness crab / five cheese blend / housemade crackers / baguette

DUNGENESS CRAB CAKES 18

sweet corn / argula / spicy remoulade / lemon

CREOLE PRAWNS 18

spicy herb cream sauce / baguette

DINNER MAINS

WAGYU BURGER* 18

8 oz. beef patty / Terminator mustard aioli / red onion / tomato / dill pickle / white cheddar / iceberg / pretzel bun

add bacon or fried egg* | 2

substitute our own garden patty | 15

CARIBBEAN VEGETABLE BOWL 19

red quinoa / bell peppers / chickpeas / cauliflower / pineapple toasted cashews / zucchini / cilantro

SKUNA BAY SALMON 28

pan-seared medium* / summer pan squash / haricot verts / Herbs de Provence pesto

DUCK BREAST 29

sherry infused chevre / arugula / tangerines / almonds / dried cherries / red wine demi glacé / served medium rare*

AVOCADO ALFREDO | 23

avocado / parmesan / mushrooms / garlic / red bell peppers / white wine / whole grain mustard

*add crab cakes | 10

CIOPPINO 30

Manila clams / prawns / calamari / salmon / tomatoes / chili infused Sambuca / fennel / toasted Como bread

8 OZ. WAGYU FLATIRON* 27

chimichurri marinated / grilled

STUFFED CHICKEN BREAST 26

sundried tomatoes / ricotta / brie

10 OZ. NEW YORK STRIP* 36

dry aged 28 days / grilled

served with seasonal vegetables & sweet potato-yukon mash

add red wine demi glacé 3

add seared chef blend mushrooms 5

add grilled prawns 7

SALADS

GARDEN 8 / 13

artisan blend lettuces / grape tomatoes / English cucumber / shaved fennel / pickled red onions / maple spiced pecans / champagne vinaigrette

CAESAR* 9 / 16

green leaf lettuce / shaved parmesan / boquerones anchovies / garlic croutons / lemon

TAVERN CAPRESE 16.50

local heirloom tomatoes / burrata / basil / grilled street corn / anaheim peppers / cilantro- mint- lime dressing

SUMMER THYME 9 / 16.50

baby arugula / castelfranco lettuce / goat cheese / watermelon / pistachios / honey-thyme vinaigrette

add chicken 6 / prawns 7 / salmon 10 / flat iron 12

PIZZA

MARGHERITA 15

cherry tomatoes / fresh mozzarella / garlic olive oil / basil

MUSHROOM & GOAT CHEESE 17

chef's blend mushrooms / goat cheese / mozzarella / crispy shallots / fresh herbs

FENNEL & SAUSAGE 18

San Marzano sauce / fennel sausage / mozzarella sundried tomatoes / Castelvetro olives / roasted fennel

PROSCIUTTO & PLUMS 18

goat cheese / mozzarella / grilled plums / prosciutto / arugula / balsamic reduction

Items are cooked to order. Consuming raw or undercooked eggs & meats may increase your risk of food-borne illness 8/19

