

TRUFFLE FRIES <i>Parmigiano Reggiano</i>	16
CRISPY KUROBUTA PORK BELLY <i>Red chili & ginger glaze, watermelon, farm radish</i>	9
MAC & CHEESE <i>Orecchiette, gruyère, white cheddar</i>	9
MARINATED OLIVES <i>Thyme, orange, coriander</i>	7
MARCONA ALMONDS <i>Smoked paprika</i>	7
CHICKEN LIVER PÂTÉ <i>House preserves, crostini</i>	14

WHITE GAZPACHO <i>Golden raisins, cucumber, almonds with dungeness crab</i>	9
ONION SOUP GRATINÉE <i>As it should be</i>	12
FRIED GREEN TOMATOES <i>Dungeness crab, chorizo vinaigrette, whole grain mustard crème fraiche</i>	14
TAVERN SALAD <i>Butter lettuce, fines herbs, Dijon vinaigrette grilled chicken</i>	16 grilled shrimp 19
FARM ARUGULA SALAD <i>Shaved zucchini, mint, Midnight Moon chevre</i>	12
GRILLED ASPARAGUS SALAD <i>Farm greens, sunny side farm egg, green goddess dressing</i>	12

Raw Bar

OYSTERS 1/2 dozen	18	LITTLE NECK CLAMS 1/2 dozen	12
SHRIMP COCKTAIL 1/2 dozen	16	KING CRAB 1/2# Crab, tarragon aioli	23
PETIT PLATEAU 12 Oysters, 6 Clams, 6 Shrimp, 1/4# Crab	65	GRAND PLATEAU 18 Oysters, 9 Clams, 9 Shrimp, 1/2# Crab	95

Sides 7

**Grilled Asparagus
w/ Aged Pecorino**

**Brown Butter French
Beans**

Hand Cut Fries

Duck Fat Potatoes

Happy Hours
3-6pm Daily

Oysters \$1.50

Pints of Beer \$3

Burger & Pint \$15

Mains

COLORADO LAMB BOLOGNESE **19**
Pappardelle pasta, Parmigiano Reggiano

TUNA NIÇOISE **25**
French beans, fingerlings, pickled red onion, olive, farm egg

CRISPY ROAST CHICKEN **24**
*Moroccan spiced farro salad, marcona almonds,
golden raisins, mint yogurt sauce*

MUSSELS MARINIÈRE **19**
White wine, garlic, red chili

ALASKAN HALIBUT **27**
Blistered cherry tomatoes, confit fingerling potatoes, sauce ver jus

CHANTERELLE & LEEK QUICHE **17**
Tavern salad, house vinaigrette

AJAX DOUBLE CHEESEBURGER **17**
*Milagro Ranch grass fed beef, American cheese,
onion aioli, frites*

STEAK FRITES **25**
Grilled 8-oz flat iron, maître d' butter