



SMALL PLATES

- ESSENTIAL BAKING FOCACCIA (v) ..... 6  
PARMESAN, ALEPPO, CHIVE
- ROASTED CAULIFLOWER (GF,V) ..... 15  
GOLDEN RAISINS, PINE NUTS, LEMON, PARSLEY
- CLASSIC CAESAR ..... 17  
GEM LETTUCE, FOCACCIA CRUMBS, CAESAR, PARMESAN  
.....ADD SHRIMP \$12, GRILLED CHICKEN \$4
- BURRATA CHEESE (GF,V) ..... 19  
RED BEETS, ARUGULA, HAZELNUTS, FRESH FIG
- TRUFFLE FRIES (GF,V) ..... 12  
PARMESAN, HOUSE AIOLI

MAINS

- TAVERN "DOUBLE" BURGER ..... 21  
NIMAN RANCH BEEF, AMERICAN CHEESE, DILL PICKLE,  
THOUSAND ISLAND, CARAMELIZED ONION, MUSTARD, FRIES
- 8oz AMERICAN WAGYU BEEF BURGER\* ..... 26  
RED WINE ONION JAM, BLEU CHEESE CRUMBLE, THYME AIOLI  
MUSTARD, HAND-CUT FRIES
- FRIED CHICKEN SANDWICH ..... 21  
NAPA CABBAGE KIMCHI, PICKLED CUCUMBERS, SPICY MAYO  
FRIES
- GRAIN BOWL (GF,V) ..... 17  
MIXED GREENS, LENTILS, QUINOA, ROASTED CARROTS  
SPICY PEANUT SAUCE, HAZELNUT DUKKAH, SHALLOT VIN
- COBB SALAD ..... 22  
GRILLED CHICKEN, HARD BOILED EGG, BACON LARDONS  
CHERRY TOMATOES, AVACADO, PICKLED RES ONION  
BLEU CHEESE, GREEN GODDESS

SWEET

- CARROT CAKE ..... 8  
CREAM CHEESE ICING, MACARONS, HAZELNUT CRUNCH

\*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.



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