



DINNER

30 APRIL 2024

CALL 510-654-6607 TO PLACE YOUR PICK-UP ORDER.

WINE OF THE DAY

GARNACHA,
BERNABEVEVA, "NAVAHERREROS"
VINOS DE MADRID,
2022
18/GL

MORE TAVERN HYDRATION

BALCONES TEXAS WHISKEY
TASTING FLIGHT
Baby Blue Bourbon
"Lineage" Single Malt
Rye 100 Proof
Three 1 Oz. Pours
20

JIM'S MANHATTAN
Woodford Reserve Bourbon
Vermouth Berto Antica
Angostura Bitters, Lemon Twist
Served Up
18

LOVE BIZARRE
Mezcologo Mezcal
Alma Tepec Chile Licor
Ramazzotti Apertivo Rosato
Amara Blood Orange Amaro
Tonic, Blood Orange
Tall Glass
16

CHAMPAGNE PROBLEMS
El Destilador Tequila
Heirloom Crème De Flora
Dolin Blanc, Cardamom Bitters
Prosecco, Lemon Twist
In Flute
16

RUNNIN' WITH THE DEVIL
Redwood Empire Emerald Giant Rye
House Blend Rosso Vermouth
Bordiga Aperitivo
Orange Twist
In Bucket
16

LAVENDER LACE
Fords London Dry Gin
Brucato Orchards Amaro
Lavender Honey
Brandied Cherry
Served Up
16

MAMMA MIA!
360 Sorrento Lemon Vodka
Kleos Mastiha Greek Spirit
Fresh Orange Juice
Ginger Beer
Tall Glass
16

BUTCHER BLOCK

8/EA. OR 32/ALL

PROSCIUTTO-WRAPPED RABBIT TERRINE
CALABRIAN CHILI & ORANGE PORK RILLETTES
WHISKEY LACED CHICKEN LIVER PÂTÉ
HOUSE SMOKED DUCK BREAST

CHEESE BOARD

8/EA. OR 32/ALL

HOLY SHEEP: Firm Spanish Sheep's Milk from Hoallnd
BAYLEY HAZEN: Jasper Hill Cow's Milk Blue from Vermont
DÉLICE DE BOURGOGNE: Triple Cream French Cow's Milk
SGT. PEPPER: Cypress Grove Pepper Laced Goat's Milk

TO START

POTATO-LEEK SOUP 12
Grana Padano Croutons, Chives

LAMB BRODETTATO 22
Prosciutto, Yukon Potatoes, Onion, Garlic, Chili Flakes, Lemon Juice, Grana Padano

SALT COD BRANDADE 18
Potato, Garlic, Lemon, Extra Virgin Olive Oil, Aleppo Pepper, Herb Salad, Crostini

SPRINGTIME VEGETABLE RISOTTO 16
Artichoke, Asparagus, Pea Purée, Leeks, Garlic, Calabrian Chili, Preserved Lemon

FUJI APPLE & COMICE PEAR SALAD 15
Lollo Rossa, Shaved Fennel, Candied Walnuts, Zante Currants, Ricotta Salata, Lemon-Ginger Vinaigrette

BUTTER LETTUCE SALAD 15
Snap Peas, Asparagus, Strawberries, Cucumber, Radish, Almonds, Ricotta Salata, Green Goddess Dressing

MAINS

MAPLE LEAF DUCK BREAST 42
Cous Cous, Cara Cara Orange, Toasted Hazelnuts, Currants, Mint, Pan Jus, Balsamic Reduction

GRILLED RIBEYE STEAK 52
Potato Leek Gratin, Grilled Asparagus, Tarragon, Lemon-Ginger Compound Butter

SEMOLINA CRUSTED ALASKAN HALIBUT 45
Butter & Fava Beans, Calabrian Chili, Shallots, Garlic, Basil, Pea Purée, Lemon Beurre Blanc

PAN ROASTED HALF CHICKEN 42
Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Breadcrumbs, Lemon-Rosemary Jus

GRILLED DOUBLE CUT PORK CHOP 48
Italian Sausage, Yukon Potatoes, Snap Peas, Carrots, Escarole, Shallots,
Fresno Chili, Garlic, Marsala Cream Sauce

BUCATINI WITH BEEF & PORK BOLOGNESE 32
Chili Flakes, Grana Padano, Italian Parsley

TAVERN BURGER WITH FRENCH FRIES ON ACME SOFT BUN WITH ALL THE FIXIN'S 22
Add Cheddar, Emmentaler, or Blue Cheese 2/EA.
Add Applewood Smoked Bacon, Avocado 3/EA.

THE WOOD TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING!

BREAD AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.