



MID-AFTERNOON NOSH

(3:00PM TO 5:30PM DAILY)

HOUSE MADE CHARCUTERIE

4/EA. OR 16/ALL

PROSCIUTTO WRAPPED PORK TERRINE

ROSEMARY DUCK RILLETTES

WHISKEY CHICKEN LIVER PÂTÉ

MORTADELLA DI TAVERNA

CHEESE BOARD

4/EA. OR 14/ALL

BLEU D'AUVERGNE: French Cow's Milk Blue

FLEUR VERTE: French Goat's Milk

BRILLAT SAVARIN: French Cow's Milk

PETIT BASQUE: Spanish Sheep's Milk



TODAY'S SOUP

8

Chef's Whim

COUNTY LINE HARVEST BABY ARUGULA SALAD

9

Baby Carrots, Ricotta Salata Cheese, Almonds, Cider-Thyme Vinaigrette

GRILLED PORTOBELLO MUSHROOM SANDWICH

12

Gruyère, Caramelized Onions, Arugula, Thyme Aioli, Acme Focaccia

HOT PASTRAMI SANDWICH

12

Emmenthaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

NIMAN RANCH BURGER

11

Served on La Farine Baguette with All the Fixin's

Add Cheddar, Emmenthaler or Blue Cheese

Add Applewood Smoked Bacon, Avocado

1/EA

1.50/EA



TAVERN HYDRATION

THE WOODY

Tito's Handmade Vodka
Al's Chipotle Tomat' o Juice
Lemon, Horseradish, Etc.
Spaten Chaser

10

DARK N' STORMY

Goslings Black Seal Rum
Bundaburg Ginger Beer
Fresh Lime Juice
Tall Glass

8.50

SUNDOWNER

Herradura Silver Tequila
Fresh Orange and Lime Juice
Splash Sombra Mezcal
Rocks & Salt

10

WOODFORD MANHATTAN

Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up

10

GIN-GERMAIN

Distillery No. 209 Gin
St. Germain Elderflower Liqueur
Orange Twist
Served Up

10