

TAVERN

PLATES TO SHARE & PAIR

CHEESE BOARD FOR 2 / \$14

Pont-l'Évêque - Morbier - Manchego - Camembert - Blue Castello
+ Suggested Pairing - Jarman Wine Flight +

CHARCUTERIE BOARD FOR 2 / \$18

Jambon de Bayonne - Rabbit Pâté - Truffle Salami
Duck Mousse - Cornichons - Piparras - Olives
+ Suggested Pairing - Pinot Noir Wine Flight +

ARTISAN BREAD BASKET / \$8

Olive Roll, Mini Baguette, and Artisan French Roll
with Holman Ranch Extra Virgin Olive Oil and Herbed Butter
+ Suggested Pairing - Tavern Beer Flight +

TRIO OF DIPS WITH PITA BREAD / \$12

Olive Tapenade - Spinach Artichoke Hummus - Red Pepper Hummus
+ Suggested Pairing - Estate White Wine Flight +

MEDJOL DATES / \$9

Stuffed with Bleu Cheese and wrapped in Bacon
+ Suggested Pairing - Mad Otter Ale +

SHRIMP COCKTAIL / \$10

Served in a martini glass with Cocktail Sauce
+ Suggested Pairing - Martini +

CAPRESE SALAD SKEWERS / \$9

Served in a martini glass with
Holman Ranch Extra Virgin Olive Oil and Balsamic Vinegar
+ Suggested Pairing - 2016 Holman Ranch Estate Chardonnay +

SMOKED SALMON PLATE / \$14

Capers - Cream Cheese - Artisan Toast
+ Suggested Pairing - Chandon Brut Rose +

TRIO OF SALADS / \$14

Beet Salad - Quinoa Salad - Mixed Greens with Dijon Vinaigrette
+ Suggested Pairing - Margarita Flight +

PANINI / \$14

Pesto, Prosciutto, Provolone, Arugula
and Mixed Greens with Dijon Vinaigrette
+ Suggested Pairing - Golden State Hard Cider Mighty Dry +

GRILLED CHEESE STICKS / \$12

Jake's Honey - Truffle Sea - Tomato Bacon Jam
+ Suggested Pairing - Cosmo Flight +

TRIO OF SLIDERS / \$14

Herbed Chicken - Pulled Pork - Meatloaf Bacon and Savora Mustard
+ Suggested Pairing - Tavern Beer Flight +

An 18% gratuity will be added to parties of 10 or more.
Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of food-borne illness.