

BURRITT | TAVERN

DINNER

FIRST COURSE/SHARE

- CHILLED ENGLISH PEA SOUP 10**
citrus poached shrimp, crème fraîche
- DUNGENESS CRAB AND ASPARAGUS TART 16**
avocado mousse, pea greens
- T.B. OYSTERS ON SHAVED ICE 18**
grapefruit vodka mignonette, spicy basil granita
- CRISPY CORNMEAL CRUSTED OYSTERS 16**
fennel slaw, romesco sauce, spring herb salad
- CITRUS MARINATED KAMPACHI CRUDO 18**
shaved celery, spring radish, black sea salt

BURRITT FEATURED LIBATIONS

Ayala Champagne, France NV 25

Blue Skies

Oxley Gin, Grapefruit, Maraschino,
Crème de Violet **12**

CHARCUTERIE

BORA PROSCIUTTO 13

apricot mostarda, frisee, candied pistachios

CHARCUTERIE TRIO 17

prosciutto, terrine, salumi with seasonal
accompaniments

SALADS

WARM ASPARAGUS SALAD 14

soft poached egg, cured salmon belly, horseradish

WATERCRESS AND ARUGULA SALAD 12

green grapes, goat cheese, almonds

BIBB LETTUCE AND BACON SALAD 14

Point Reyes blue, bitter greens

FRIED BRUSSEL SPROUTS SALAD 14

Chinese sausage, baby greens

DUNGENESS CRAB SALAD 15

red + white endive, crispy shallots, celery dressing

MAINS

PAN SEARED WILD SALMON 29

wheat berry risotto, pearl onions, lemon-chervil crème fraîche

PAN ROASTED ORGANIC PETALUMA CHICKEN 26

artichoke puree, broccolini, caramelized pearl onions, tarragon chicken sauce

GRILLED DUROC PORK CHOP 31

bacon bean ragout, braised mustard greens, sweet onion, fennel mustard

36 HOUR LAMB SHOULDER 29

creamy goat cheese polenta, baby carrots, spicy mint pesto

STEAKS

GRILLED BONE-IN NY STRIP 39

GRILLED FILET 32

PAN-SEARED TERES MAJOR 28

grilled sourdough bread, king trumpet mushrooms,
sautéed asparagus, roasted garlic, béarnaise

SIDES

herb parmesan fries 9

creamy polenta, goat cheese 8

roasted fingerling potatoes 9

braised mustard greens 9

wheat berry risotto 8

sautéed asparagus 10

COWGIRL CREAMERY CHEESES

mt. tam, red hawk, wagon wheel, pierce pt, coupole
pickled rhubarb, spiced nuts, honeycomb **16**

18% will be added to parties of 6 or more