BURRITT | TAVERN

DINNER

FIRST COURSE

DUO OF AHI TUNA 16
soba noodles, soy shitakes, sesame vinaigrette
PACIFIC COAST OYSTERS ON SHAVED ICE 18
vodka mignonette, "bloody mary" granita
BUTTERNUT + SWEET POTATO SOUP 10
duck confit, pomegranate, pumpkin seeds
CRISPY CORNMEAL CRUSTED OYSTERS 16
apple fennel slaw, romesco sauce, parsley
CHICKEN-FRIED VEAL SWEETBREADS 16
braised cabbage, ham hocks, macerated walnuts

FALL SPECIALTIES

FIRST COURSE
HOUSEMADE SPAGHETTI 12/18
pancetta, fontina cream, parsley bread crumbs

MAIN COURSE
SPICE GLAZED MARY'S PEKIN DUCK 30
farro risotto, baby vegetables, persimmon
confit leg, warm mushroom and arugula salad

SHARE

BORA PROSCIUTTO 14
blue cheese pears, brown butter walnuts
CHARCUTERIE TRIO 18
prosciutto, terrine, salumi
seasonal accompaniments
COWGIRL CREAMERY CHEESES 16
mt. tam, red hawk, wagon wheel
devil's gulch, coupole
pickled red grapes, spiced nuts, marshall farms honeycomb

SALADS

CRISPY BRUSSEL SPROUTS SALAD 14
chinese sausage, baby greens, sweet+sour vinaigrette
KOHLRABI + RED ANJOU PEAR 12
blueberries, goat cheese, almonds
BIBB LETTUCE + SMOKED BACON LARDONS 14
point reyes blue, bitter greens, shallot
ROASTED FAUROT FARM BEETS 12
fennel, crisp redwood hill cheese, hazelnut

MAINS

GRILLED HAWAIIAN PINK SWORDFISH 28
caramelized cauliflower, golden raisins, curry brown butter caper sauce
CINNAMON DUSTED SEA OF CORTEZ SCALLOPS 31
wine forest chanterelle risotto, granny smith apple, duck prosciutto, smoked pistachio
PAN ROASTED ORGANIC MARY'S CHICKEN BREAST 26
bacon sautéed escarole, poached egg, black truffle sauce
GRILLED DUROC PORK CHOP 29
roasted parsnip puree, braised organic lacinata kale, fig mustard
RED WINE BRAISED SHORT RIB 28
potato puree, upland cress, piquillo peppers

GRILLED BLACK ANGUS STEAKS

BONE-IN RIBEYE 39
FILET 35
TERES MAJOR 29
salt roasted pee wee potatoes, shallot confit,
bone marrow butter, bourbon peppercorn sauce

SIDES

poutine, grilled oxtail bacon gravy, cheddar 12
salt roasted pee wee potatoes 9
bone marrow porcini brioche stuffing 11
agro dulce japanese eggplant 8
creamy farro risotto 9

$5 split charge per plate/18% gratuity will be added to parties of 6 or more