

BRUNCH LIBATIONS

- Tavern Bloody Mary: traditionally garnished 8.25*
Tavern Fizz: vodka, lemon, orange, egg white, sugar, cream 9.00
Mimosa: avinyo cava, fresh orange juice 7.75
Famosa: avinyo cava, fresh grapefruit, st germain elderflower 8.00
More beverages on reverse



JOIN US MONDAY NIGHTS FOR FRIED CHICKEN

BRUNCH STARTERS

- Seasonal fruit plate (vg) 4.95*
Tavern granola parfait (v) 4.50
Fresh baked pastries (v) 6.95
Pecan sticky buns (v) 6.95
Fresh squeezed orange juice 4.95
Fresh squeezed grapefruit juice 4.95

BRUNCH FAVORITES

- Two **eggs any style**, skillet potatoes and a choice of: applewood bacon, sausage, chicken apple sausage & toast 12.75
Tavern **corned beef hash**, poached eggs, caramelized onions, peppers & scallions 14.25
Mexican **chorizo & egg scramble**, sautéed mushrooms, avocado & pecorino cheese 13.75
Farmer's market three **egg scramble**, asparagus, roasted peppers & farm greens (v) 13.25
Country benedict, poached eggs, tasso ham, smoked paprika hollandaise & biscuit 14.50
Pacific benedict, poached eggs, arugula, smoked salmon & garden herb béarnaise 16.95
Skillet **pancakes**, granny smith apples, maple syrup (v) 10.50
Brandy custard **French toast** with strawberries & cream (v) 11.95
Tavern **granola**, dried fruits, lowfat yogurt, candied nuts, farmers market fruit (v) 7.50
Banana & clover **honey waffle**, peanuts, whipped butter (v) 11.50

BRUNCH SIDES

- Sausage or chicken sausage 3.95
Applewood smoked bacon 3.95
Skillet potatoes 3.95
Farm fresh egg 1.95
Wheat, white, rye, english muffin 1.95
Grilled delta asparagus (v) 5.95

TAVERN BURGERS

- Marin sun farms **grass fed burger**, little gem lettuce, red onion, tavern aioli & fries 12.95
Masami ranch **wagyu burger**, little gem lettuce, red onion, tavern aioli & fries 15.95
"Veggie" burger, bulgur wheat, beluga lentils, mushrooms, cashews, tavern aioli & fries (v) 12.50

Add to your burger:

- Swiss, cheddar, or blue cheese .95, applewood smoked bacon 1.75, caramelized onions .95, sautéed mushrooms .95, avocado 1.50

LUNCH STARTERS & SALADS

- Green garlic & lentil soup**, fennel, thyme, yogurt, extra virgin olive oil (v) 8.50
Point Reyes **blue cheese soufflé**, wild arugula, flame grapes, walnuts, beet vinaigrette (v) 10.50
Oven-roasted **beet salad**, cashews, feta, arugula, curry, white balsamic vinaigrette (v) 9.95
Macaroni & cheese croquettes, cheddar cheese fondue (v) 9.95
The Lark Creek Inn® **caesar salad**, parmesan croutons 9.95
Shaved **vegetable salad**, radishes, snap peas, asparagus, little gem, celery-dill vinaigrette (vg) 10.95
Star Route Farms **baby lettuces**, fines herbs, champagne-shallot vinaigrette (v) 8.95
Add to your salad:
Applewood smoked bacon 1.75, avocado 1.50, white anchovies .95, chicken breast 7.95

LUNCH MAIN COURSES

- Braised **artichoke & handkerchief pasta**, basil, crushed walnuts, pecorino cheese (v) 16.50
Mary's oven-roasted **chicken breast**, pancetta, peas, hen-of-the-woods mushrooms, cipollini onions 16.95
Hand picked **dungeness crab spaghetti**, garlic, extra virgin olive oil, chili flakes, parsley 21.50
Rock **shrimp salad**, baby greens, tarragon, avocado, ruby red grapefruit vinaigrette 15.95
Idaho **rainbow trout**, brown butter, zucchini hazelnut salad, capers, sauce gribiche 16.95
Chicken **cobb salad**, bacon, romaine, farm egg, blue cheese, red wine vinaigrette 14.75
Tavern spiced **flat iron steak**, garlic roasted potatoes, chili-lemon grilled asparagus 18.95

DESSERTS

- Lemon **cheesecake brulée**, passion fruit-mango coulis, fresh tropical fruit 7.95
Boston **cream pie**, chocolate peanut toffee, chocolate sauce 7.95
Our **butterscotch pudding**, chantily cream 6.75
Tavern **sorbets or ice cream** 6.50

Many items can be prepared vegetarian, vegan or gluten-free. Your server can assist. (v) vegetarian (vg) vegan / whole grain bread always available

CHEF AARON WRIGHT | GENERAL MANAGER/PARTNER T.J. JACOBBERGER

For reservations call 415.924.7766. For private lunch, dinner or events call Special Events Manager Jessie Barker: 415.924.1602