



234 MAGNOLIA AVENUE  
LARKSPUR 415.924.7766

GENERAL MANAGER/PARTNER T.J.JACOBBERGER

**Brunch Beverages**

- Fresh squeezed orange or grapefruit juice (5.5oz) 2.95
- Bloody Mary: belvedere vodka, made fresh, traditionally garnished 8.50
- Tavern fizz: stolichnaya vodka, lemon, orange, egg white, sugar, cream, seltzer 9.00
- Mimosa: avinyo cava, fresh orange juice 7.75
- Famosa: avinyo cava, fresh grapefruit, st germain elder flower, 8.00

More beverages on reverse.

**Free Range Eggs**

- Two eggs cooked to your liking, served with your choice of:
  - Applewood bacon, link sausage or chicken apple sausage; toast, or English muffin; and skillet potatoes 12.50
  - House-made corn beef hash with caramelized onions, peppers and two poached eggs 13.95
  - Spanish chorizo scramble with onions, savoy spinach and pecorino cheese 13.75
  - Country benedict: two poached eggs, tasso ham, hollandaise, buttermilk biscuit 14.25
  - Pacific benedict: two poached eggs, smoked salmon, asparagus, fresh herb hollandaise 17.50
- On the Side**
  - Applewood bacon, link sausage or chicken apple sausage 3.95
  - Cold smoked salmon 7.95
  - Free range egg 1.95
  - Buttermilk biscuit 2.95
  - English muffin 1.95
  - Whole wheat, white, rye 1.95
  - Skillet potatoes 3.95

**Brunch Favorites**

- Seasonal fruit plate 4.95
- Tavern granola with yogurt and seasonal fruit 7.50
- Cornmeal pancakes, winter fruit compote and maple syrup 10.50
- Brandy milk punch custard french toast with caramelized apples 11.95
- Bananas foster waffles 11.50
- Warm rhubarb pastry 3.95

**Lunch Starters**

- Dungeness crab chowder, bacon, yukon gold potato, lemon oil 8.95
- Wild mushroom bisque, shallots, sherry and thyme with toasted walnuts 7.75
- Mac & cheese: macaroni croquettes with cheddar cheese fondue 7.95
- Semolina crusted oysters, balsamic braised cabbage, fuji apples and beluga lentils 9.25

**Salads**

- Bacon & egg salad, baby spinach, endive, warm bacon vinaigrette, point reyes blue cheese 8.95
- The Lark Creek Inn® caesar salad with parmesan croutons 8.95
- Star Route Farms baby lettuces with fine herbs and champagne shallot vinaigrette 8.95
- Build your salad:**
  - Applewood bacon 1.75
  - Wood oven roasted chicken 7.95
  - Cold smoked salmon 7.95
  - Grilled delta asparagus 5.25
  - White anchovies .95

**Pastas**

- Egg pappardelle with ragù alla bolognese, pecorino cheese and dried oregano 15.95
- Chicken cacciatore, rigatoni, pepper confit, parmesan and fresh herbs 15.50
- Prawn & manila clam linguine, garlic, parsley and roasted shell fish broth 17.95

**Seafood & Meats**

- Pan-seared rainbow trout, shaved zucchini hazelnut salad, capers, hazelnut sauce gribiche 15.95
- Tavern spiced corned beef and savoy cabbage with roasted fingerling potatoes 13.50
- Roasted natural chicken breast with spanish chorizo, savoy spinach, crushed potatoes and spring garlic broth 15.95
- Tavern spice rubbed flat iron steak, sauteed greens, spring onions, roasted red peppers and fingerling potatoes 18.95

**Burgers & More**

- Tavern burger 8.95
- "Veggie Burger" made with Bulgur wheat, lentils, mushrooms and cashews 8.50
- Build your burger:**
  - Swiss, cheddar, jack, or blue .95
  - Caramelized onions .95
  - Sautéed mushrooms .95
  - Fried organic egg 1.95
  - Applewood bacon 1.75
  - Avocado .95
  - Hand-cut french fries 2.95

- House-made corned beef, fennel "kraut", swiss cheese, Russian dressing, New York rye bread 12.95

**Desserts**

- Chocolate bread pudding, candied cocoa nibs, chocolate espresso ice cream with chocolate sauce 7.75
- Classic butterscotch pudding, chantilly cream, cookie 6.50
- Key lime cheesecake with graham cracker crust, candied lime zest and caramel tuile 7.50
- Housemade sorbet or ice cream 6.50