



the larder

soup of the day - cup or bowl cup 6/bowl 10
bacon-wrapped dates stuffed with parmesan 9
julie's spiced nuts 5
marinated olives 4
chilled gulf shrimp with horseradish cocktail sauce 17
artisanal cheeses: choice of 3 or 5 18/28
larder selection of cured meats & cheeses 20

salads

simple salad with lemon, radish & soft herbs 11
little gems, shrimp, buttermilk, cucumber & radish 17
chopped chicken with apple, bacon, mustard & point Reyes blue 15
farro salad with shaved root vegetables, feta & tomato vinaigrette 17
larder Cobb with romaine, sweet potatoes, beets, chickpeas & avocado 15
 add grilled chicken 7
 add grilled salmon 8

sandwiches

the laurel canyon- feta yogurt, red peppers, avocado & green harissa 14
the pilgrim - slow-roasted turkey breast, cranberry sauce, stuffing & mayonnaise 15
the argentine - roast beef, manchego, paprika aioli & olive chimichurri 17
the niçoise - spanish tuna, tomato, black olive, egg 16
 as a salad, add arugula 2
the grand fromage - grilled young asiago 13
 add tomato or prosciutto 2 each

main courses

tempura-battered fish tacos with pico de gallo, aioli & guacamole 17
grilled salmon with barbara's greens, dill buttermilk & meyer lemon-olive salsa 28
steak frites with béarnaise, arugula salad & herbed fries 25
organic turkey burger with tomato confit 17
niman ranch beef burger with fontina 18
pork, pork, pork burger with romesco and manchego 18
 with choice of arugula salad, herbed fries or onion rings

tavern trio 14

(choose any 3 of the items below)
curried cauliflower with chickpeas & sprouted grains
roasted brussels sprouts with prosciutto & balsamico
moroccan spiced beets with pomegranate & pistachios
green harissa chicken salad with marcona almonds & currants
farro with roasted kabocha, chestnuts, sherry & ricotta salata
quinoa with black beans, poblano, lime & feta cheese
long-cooked cavolo nero