

father's day take-away menu



complete father's day brunch

house-smoked fish with goat cheese, cucumbers, onions & tomatoes
frittata with asparagus, gruyere & breadcrumbs
country pork sausage
market fruit platter
breakfast pastry platter with oregon creamery butter
serves 4 \$29/person

brunch

SAVORY

slow-roasted salmon with cucumber yogurt (serves 4) 72
house-smoked fish platter with goat cheese,
cucumbers, onions & tomatoes (serves 4) 48
frittata with asparagus, gruyere & breadcrumbs (serves 6) 38

BREAKFAST MEAT

country pork sausage (per ½ pound) 8
applewood smoked bacon (per ½ pound) 8
niman ranch ham (per ½ pound) 9

BREAKFAST PASTRIES

breakfast pastry platter (serves 8) 56
blueberry muffin 4.25
bran muffin 4.25
apricot-pistachio scone 3.25
strawberry-oat scone 3.25
mini maple brown sugar 2.00
ham & cheese croissant 5.50
monkey bread 3.50
croissant 3.75
almond croissant 4.25
pain au chocolat 3.95
pecan sticky bun 4.25

BREADS

hamburger buns 1 ea.
hotdog buns 1 ea.
french baguette 3.95
sourdough baguette 3.95
blueberry boule 11.50
date walnut boule 10.50
whole wheat boule 5.95
ciabatta loaf 6.95
sourdough boule 4.95
braided challah 8
crostini 8/dozen

Orders for Father's Day must be placed by Thursday, June 14th at 5pm.

A credit card is required when placing your order. Please have the card with you at time of pick up.

Please allow approximately 30 minutes for pick-up.

If you would like assistance regarding quantities, please call the Larder at Tavern or email.

310.806.6460 orders@tavernla.com

A 3.5% charge is added to all checks to cover a large portion of full health care benefits for our full-time employees.

Thank you for supporting a healthier & happier staff; if you would like this charge removed, please let us know

father's day take-away menu



complete father's day bbq dinner

steakhouse tomato salad with blue cheese & red onion
smoked st. louis style baby back ribs with bbq sauce
mac n' cheese
long-cooked cavolo nero with garlic & chili
combread with honey butter
cherry crumble tart with crème chantilly
serves 4 \$47/person

dinner

TO START

aoc bacon-wrapped dates with parmesan 12/ dozen
artisanal cheese platter with dried fruit & baguette (serves 4) 42
assorted cured meats & salumi with baguette (serves 4) 32
julies spiced nuts 16/pint
marcona almonds 18/pint

SALADS (serves 4)

little gems with corn, avocado
& lime vinaigrette 32
steakhouse tomato salad with
blue cheese & red onion 34

SIDES (serves 4)

rob's famous cole slaw 18/quart
long-cooked cavolo nero 24/quart
mashed potatoes 19/quart
mac n' cheese sm/14 lrg/24

MAINS

fried chicken with buttermilk dressing (serves 4) 42
smoked st. louis style baby back ribs (serves 4) 46
burger platter with house-made buns, onion, lettuce & tomato (serves 4) 48
- choice of niman ranch beef; pork, pork, pork; organic turkey with garlic & roasted tomato
burger additions-
- add avocado, bacon or cheese (manchego, fontina, cheddar or gruyere) 1.50/each
-add house-made sweet potato chips & pickles 3/person

DESSERT

assorted cookie platter: chewy & crispy chocolate chip, oatmeal, walnut shortbread
& chocolate sablé cookies (serves 4) 24
cherry crumble tart with crème chantilly 42
vanilla ice cream 16/quart