



tavern

LOS ANGELES

FOR THE LITTLE TAVERNISTAS

age 12 and under, please

Jack's Mac n' cheese 8

Half-sized Tavern burger 10

Jules' meatloaf and mash 10

Crispy chicken with mozzarella and prosciutto 9

Grilled cheese sandwich with apple 9

Pasta with butter and parmesan (no parsley!) 10

Baby c's carrot purée 5

Mashed potatoes 5

Olivia's steamed broccoli 6

Alex's crudités with ranch dressing 6



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LOS ANGELES

LUNCH MENU

SALADS

- farro tabouleh, beets, carrots, chickpeas and feta 14
- market vegetables with soft ricotta and green olives 14
- chopped chicken, endive, bacon, apple and roaring forties 15
- shrimp, crab, avocado, buttermilk and little gems 17

SANDWICHES

- The Angeleno -burrata, artichokes, cavolo nero 12
- The Pilgrim-turkey, cranberry, stuffing, mayonnaise 13
- The Niçoise- tuna, cucumber, black olive, tomato, egg 15
- The Auvergnat- grilled gruyère, dijon, roasted shallots 14
- The New Yorker- brisket, pickled onions and horseradish 15
- The Spaniarde- grilled mahon, lomo, romesco, quince, fried egg 16

BURGERS

- niman ranch beef with fontina 17
- pork, pork, pork with manchego and romesco 17
- organic turkey with tomato confit 16
- with arugula salad, herbed fries or onion rings

MAIN COURSES

- market fish with carrot purée and green harissa 22
- grilled chicken, couscous, cauliflower and raisins 19
- steak frites with arugula salad and béarnaise 24



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BAR MENU

gougères with french radishes 7

fried oyster & bacon brochette with tabasco aioli 10

julie's nuts, spiced 4

marinated olives 4

mini shrimp louie with russian dressing 12

seared albacore with crushed potato and tapenade 11

simple green salad with soft herbs 9

fava bean purée with pecorino, olives and toast 12

steak tartare with quail egg 12

pork rillettes with pickled onions 10

cheese and charcuterie from the larder 16

herbed french fries 6

tavern onion rings 6

half-and-half 7

BURGERS

niman ranch beef with fontina 17

pork, pork, pork with manchego and romesco 17

organic turkey with tomato confit 16

all served with choice of

arugula salad, herbed fries or onion rings



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LOS ANGELES

DINNER MENU

STARTERS

- escarole salad with lemon, anchovy and parmesan 12
- green goddess salad with avocado and dungeness crab 16
- spring vegetables with burrata, olives and meyer lemon 14
- roasted asparagus with polenta, fried egg and pecorino 14
- diver scallops with green garlic soubise and tangelo 15
- duck sausage with pancetta, frisée and kumquat marmalade 14

MAIN COURSES

- wild mushroom ragoût with farro, spinach and walnuts 22
- market fish with green rice, crème fraîche and pistachio 24
- slow-roasted salmon salad with fennel, orange and cucumber 24
- mussels and clams with vermouth, artichokes and fava toast 23
- the devil's chicken with leeks and mustard breadcrumbs 26
- pork chop with cornbread, chorizo and spiced maple syrup 27
- beef daube with carrot purée, tomato confit and olives 29
- grilled lamb with white beans and feta salsa verde 27
- niman ranch hangar steak with creamed spinach and fingerlings 32