

## CHEESE AND CHARCUTERIE (sold by the pound)

european and american cheeses  
alps salumi  
lomo and chorizo  
leporati prosciutto di parma  
prosciutto di san daniele  
jamon serrano, 18 month-aged  
chicken liver with pancetta  
pork rillettes

## SALADS

arugula salad with citrus, dates, walnuts and parmesan  
farro tabouleh, beets, carrots, chickpeas and feta  
shrimp, crab, avocado with buttermilk dressing  
chopped chicken, apple, bacon, mustard and blue cheese

## SANDWICHES

The Angeleno –burrata, artichoke, cavolo nero  
The American in Paris –iowa ham, oregon butter, mache  
The Niçoise- tuna, cucumber, black olive, tomato, egg  
The Pilgrim-turkey, cranberry, stuffing, mayonnaise

## DRESSINGS & SAUCES (sold by the half pint)

buttermilk  
green goddess  
meyer lemon cream  
cumin vinaigrette  
mustard vinaigrette  
harissa  
tapenade  
feta salsa verde  
romesco

## IN THE CASE

little gems with radishes and buttermilk dressing  
green rice salad with pistachios and ricotta salata  
spring vegetables with meyer lemon cream  
AOC bacon-wrapped dates stuffed with parmesan  
gulf shrimp with horseradish cocktail sauce  
seared albacore with tapenade  
slow-roasted tasmanian salmon with cucumber yogurt  
chicken saltimboca with parmesan crumbs  
roasted chicken with preserved lemon & green olives  
the devil's chicken with dijon mustard  
liberty duck confit with kumquat marmalade  
herb-roasted lamb with provençal breadcrumbs  
braised beef short ribs with horseradish cream  
peppered niman ranch steak with salsa verde  
mac n' cheese with gruyère and aged cheddar  
roasted beets and carrots with cumin  
italian broccoli with garlic and chili  
wild mushrooms persillade with breadcrumbs  
curried cauliflower with red vinegar  
long cooked cavolo nero  
mashed potatoes  
jerry's carrot purée  
seasonal market fruit  
market berries  
pickled golden raisins



# tavern

TAKE AWAY

Larder Direct  
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