

BREAKFAST

breakfast pastry platter: chef's assortment of breakfast pastries (scones, croissants, muffins & monkey bread) with house-made jam & oregon creamery butter 8.50/person

seasonal market fruit 6/person

market berries 8/person

larder baking company granola with yogurt or milk 6/person

- add market berries 3/person

smoked fish platter: house smoked salmon & white fish with goat cheese, cucumbers, onions, tomatoes & rye baguette 12/person

FICELLES

prosciutto & radish: butter & arugula 8.95

turkey & provolone: romaine, pepperoncini & olive oil 8.95

d'affinois & apple: watercress 8.95

FICELLE PLATTER

chef's choice

or

chose from: prosciutto & radish/d'affinois & apple/turkey & provolone 8.95/person

SIGNATURE SANDWICHES

falafel burger: cucumber, tomato, jalapeno & tahini on a wheat bun 18

the pilgrim: slow-roasted turkey breast, mom's stuffing & cranberry sauce 18

the laurel canyon: feta yogurt, red peppers, radish sprouts, avocado & green harissa 18

SALADS

(serves 6 – 8)

simple salad - radish, herbs, lemon & olive oil 30

larder cobb - romaine, cherry tomatoes, sweet potatoes, beets, chickpeas & avocado 36

the niçoise - wild albacore tuna, arugula, little gems, tomato, olive & egg 36

chopped chicken salad - roasted chicken, apples, radicchio, bacon lardon

& point Reyes bleu 34

add to any salad: grilled chicken 21 grilled salmon 24

PLATTERS (serves 6)

market fruit & berries 6/person

market crudités with green goddess dressing 28

assorted cured meats & salumi with baguette 32

artisanal cheese platter with dried fruit & baguette 42

slow-roasted salmon with cucumber yogurt 72

grilled chicken with castelvetrano olives 39

beef brisket with horseradish cream 24/pound

BURGER PLATTER

served with house-made buns, onion, lettuce & tomato 36 (serves 4)

- choice of niman ranch beef, pork pork pork & organic turkey

burger additions -

- add avocado, bacon or cheese (manchego, fontina, cheddar or gruyère) 1.50/each

- add house-made sweet potato chips & pickles 12 (serves 4)

PREPARED SALADS (serves 4-6 people)

quinoa with black beans, poblanos, kale, feta & lime 24

moroccan carrot salad with cumin, coriander & lemon 24

farro with spring vegetables, goat cheese & basil 24

market beets with citrus, orange flower water & mint 24

curried chicken salad with cashews & golden raisins 24

SMALL BITES

marinated olives 16/pint

sweet potato chips 12 (serves 4)

bacon-wrapped dates 18/dozen

pickles 5/half pint

marcona almonds 18/pint

DESSERTS

assorted cookie platter: chewy & crispy chocolate chip, oatmeal, walnut shortbread & chocolate sablé cookies 24

assorted french macarons 25 (serves 4)

seasonal crisp or cobbler 28 (serves 4)

WHOLE CAKES –Please place all customer cake orders 72 hours in advance
6" 48 (serves 6-8)

8" 60 (serves 10-12)

12" 144 (serves 24-30)

LARDER BAKING CO. BREADS

Please place all breads orders 48 hours in advance.

french or sourdough baguette 3.95

ficelle 1.25

hamburger bun 1.00

sourdough boule 4.95

whole wheat boule 5.95

blueberry boule 11.50

cherry cashew boule 11.50

date walnut boule 10.50

rosemary boule 5.95

olive boule 7.95

ciabatta loaf 6.95

ciabatta roll 1.95

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 AND HAPPIER STAFF.
IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET US KNOW



the larder at tavern

LOS ANGELES

CATERING MENU

Please place all orders 72 hours in advance.

A credit card is required when placing your order.

We ask that you have the card with you at time of pick-up or drop-off.

Changes and cancellations must be made at least 36 hours in advance of your scheduled pick-up or drop-off time. Unfortunately we will not be able to make adjustments or cancellations after that time.

If you would like assistance regarding quantities or selections please call

(310) 806-6464

All orders must be confirmed over the phone.