

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
buttermilk biscuit sandwich with bacon & aged cheddar 8/each
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
coffee service: equator moka java drip coffee in an easy to serve to-go container 22 (serves 6-8)

FICELLES

prosciutto & radish: butter & arugula
turkey & provolone: romaine, pepperoncini & olive oil
d'affinois & apple: watercress

FICELLE PLATTER

chef's choice or chose from the prosciutto & radish, d'affinois & apple or turkey & provolone 8.95/person

SIGNATURE SANDWICHES

the laurel canyon: feta yogurt, red peppers, radish sprouts, avocado & green harissa 15
the pilgrim: slow-roasted turkey breast, mom's stuffing & cranberry sauce 16
the niçoise: spanish tuna, cucumber, tomato, olive & egg 16
american in paris: niman ranch ham, butter & radish 15

SANDWICH PLATTER

chef's selection or choose from the laurel canyon, the pilgrim, the niçoise, the american in paris or the sandwich of the day 12/person

SALADS

(serves 6 – 8 as a side salad)
simple salad - radish, herbs, lemon & olive oil 30
little gems – dungeness crab, green goddess, cucumber, avocado & radish 36
larder cobb - romaine, cherry tomatoes, sweet potatoes, beets, chickpeas & avocado 36
add to any salad: shrimp 33 grilled chicken 21 grilled salmon 24

PLATTERS

seasonal fruit platter 6/person
market crudités with buttermilk dressing 25/sm 49/lrg
assorted cured meats & salumi with baguette 29/sm 58/lrg
artisanal cheese platter with dried fruit & baguette 39/sm 78/lrg
spiced shrimp with house-made cocktail sauce 36/dozen
slow-roasted salmon with cucumber yogurt 39/sm 78/lrg
fried chicken (complete chicken, broken down) with buttermilk dressing 39 (serves 4)
beef brisket with bbq sauce 24/pound

BURGER PLATTER

served with house-made buns, onion, lettuce & tomato 36 (serves 4)
- choice of niman ranch beef, 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)

curried cauliflower with chickpeas, wheatberries & spinach 28
farro with squash, mizuna & parmesan 32
moroccan spiced beets with citrus & labneh 24
green harissa chicken salad with marcona almonds & currants 30
roasted baby carrots with pesto, pecorino, pine nuts & pepitas 26
broccolini with garlic & chili 26
cucumber & radish salad with pickled red onion, tomato, feta & lemon 24

LARDER PICNIC BOXES

please allow 24 hours advanced notice for all picnic boxes
for same day picnics we encourage you to call or visit the larder to create a custom picnic box with no advance notice needed.

THE DARLINGTON

slow-roasted salmon with cucumber-dill yogurt
farro with squash & parmesan
curried cauliflower with chickpeas
larder baking co. bread with
oregon creamery butter
berries with crème fraîche
- 34 -

THE SOUTHERNER

fried chicken with buttermilk dressing
house-made biscuit with honey butter
roasted baby carrots with pesto, pinenuts & pepitas
farro with squash, mizuna & parmesan
chocolate chip or oatmeal cookie
- 28 -

SMALL BITES

marinated olives 16/pint
julie's spiced nuts 16/pint
marcona almonds 18/pint

THE YOUNG FRENCHMAN

ficelle sandwich
(choice of – prosciutto, butter & radish O
d'affinois, watercress & apple)
broccolini with garlic & chili
cucumber, radish, pickled red onion & fet
sweet potato chips
assorted sablés
- 29 -

CHEESE & CHARCUTERIE BOX FOR TWO

chef's selection of three cheeses & assorted
charcuterie with marcona almonds,
mixed olives, ficelle & oregon creamery
butter
- 32 -

sweet potato chips 12 (serves 4)
bacon-wrapped dates 18/dozen
pickles 5/half pint

DESSERTS

pastry platter

brownie bites, lemon bar bites, assorted cookies 28/sm 56/lrg

assorted cookie platter: assortment of chewy & crispy chocolate chip, oatmeal,

assorted french macarons 25 (serves 4)

seasonal crisp or cobbler 28 (serves 4)

WHOLE CAKES – chocolate, carrot or coconut

Please place all customer cake orders 48 hours in advance

6" 48 (serves 6-8)

8" 60 (serves 10-12)

12" 144 (serves 24-30)

INDIVIDUAL TARTS

lemon with a chocolate layer 4.50/each

chocolate with salted caramel 5/each

seasonal fruit tart 6/each

LARDER BAKING CO. BREADS

Please place all breads orders 48 hours in advance.

french or sourdough baguette 3.95

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

ficelle 1.25

hamburger bun 1.00

hot dog bun 1.00



the larder at tavern

LOS ANGELES

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 24 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 24 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.

For orders amounting to \$100 or more, we offer delivery.

24 hours is required to arrange for delivery.

There is a \$25 charge for delivery within a 3-mile radius of Tavern.

We are happy to deliver beyond for an additional charge of \$5 per mile.

If you would like assistance regarding quantities or selections please call
(310) 806-6460

All orders must be confirmed over the phone.

11648 San Vicente Blvd Los Angeles, CA 90049

larder direct (310) 806-6460

fax: (310) 806-6466