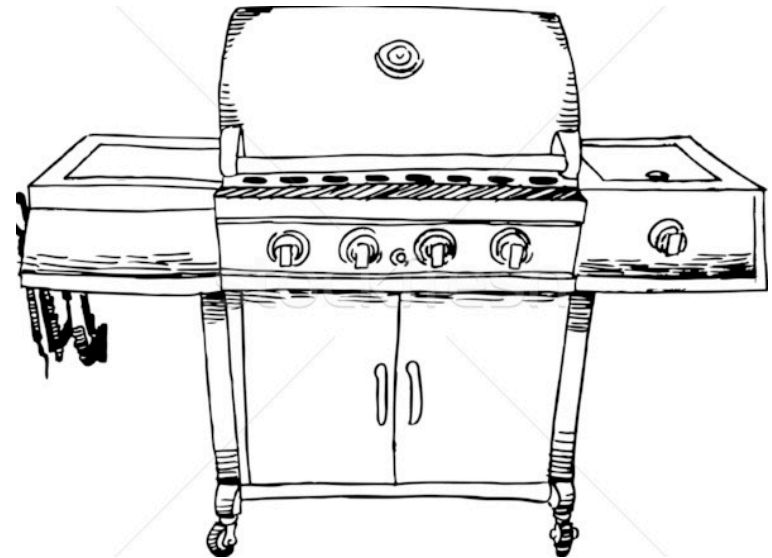




the larder at tavern

LOS ANGELES

summer takeaway menu 2019



All orders must be placed 48 hours in advance.

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.

310.806.6464 info@tavernla.com

For same day picnics we encourage you to call or visit the larder to create a custom picnic box with no advance notice needed.

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

LARDER PICNIC BOXES

THE SOUTHERNER

spicy fried chicken with buttermilk dressing
house-made biscuit with honey butter
rob's cole slaw
potato salad with whole grain mustard aioli
summer succotash with shelling beans & poblano
chocolate chip cookie
- 34 -

THE DARLINGTON

slow-roasted salmon with cucumber-dill yogurt
grilled eggplant with basil pistou, pecorino & pine nuts
farro tabbouleh with tomatoes, mint & black olives
ficelle with oregon creamery butter
berries with crème fraîche
- 39 -

THE YOUNG FRENCHMAN

ficelle sandwich
choice of:
prosciutto, butter & radish
OR
d'affinois, watercress & apple
young broccoli with garlic & chili
simple salad with radish & vinaigrette
sweet potato chips
walnut sablés
- 29 -

CHEESE & CHARCUTERIE BOX FOR TWO

chef's selection of three cheeses & assorted charcuterie
with marcona almonds, mixed olives,
ficelle & oregon creamery butter
- 36 -

SMALL BITES

marinated olives 16/pint
sweet potato chips 12 (serves 4)
bacon-wrapped dates 18/dozen
marcona almonds 18/pint
pickles 5/half pint

SUMMER COOKOUT TAKEAWAY

TO START

sweet potato chips (serves 4) 12
marcona almonds 18/pint
marinated olives 16/pint
bacon-wrapped dates with parmesan 12/dozen

PLATTERS

market fruit & berries (serves 4) 24
crudités with buttermilk dressing (serves 4) 28
assorted cured meats & salumi with baguette (serves 4) 32
artisanal cheese platter with dried fruit & baguette (serves 4) 42
slow-roasted salmon with cucumber yogurt (serves 4) 72
spanish fried chicken with romesco aioli (serves 4) 42
smoked brisket (serves 4) 46
sandwich platter: choose from the laurel canyon, the niçoise
& the pilgrim 12/person
ficelle platter: a selection of our mini-baguette sandwiches 8.95/person
- add house-made sweet potato chips & pickles 3/person

grill-ready PLATTERS

burger platter: with house-made buns, onion, lettuce & tomato (serves 4) 48
- choice of niman ranch beef; triple pork; organic turkey
burger additions -
- add avocado, bacon or cheese (manchego, fontina or cheddar) 1.50/each
- add house-made sweet potato chips & pickles 3/person

SIDES (each quart serves 4)

farro tabbouleh with tomatoes, mint & black olives 24/quart
potato salad with whole grain mustard aioli 24/quart
summer succotash with corn, shelling beans & poblano 24/quart
rob's famous cole slaw 18/quart

DESSERTS (serves 4)

peach and berry pie with oatmeal streusel 42
chocolate torta with candied almonds & caramel whipped cream 38
assorted cookie platter: chewy & crispy chocolate chip, oatmeal, walnut shortbread
& chocolate sablé cookies 24

BREAD FROM LARDER BAKING COMPANY

(inquire for options)