FROM THE ROTISSERIE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**STARTERS**

JOHN'S RIVER, WHALEBACK OYSTERS  On The Half Shell  4 each

TUNA TARTARE NICOISE  Shaved Radishes, Green Beans, Potato Gouffrettes, Hen Egg Dressing  21

HERB-ROASTED CUTTLEFISH PUTTANESCA  Fettuccine, Nicoise Olives, Smoked Olive Oil  21

ICEBERG CAESAR SALAD  Parmesan Fried Anchovies  18

TAVERN CHOPPED SALAD  Toasted Farro & Green Goddess Dressing  18

MINESTRONE  San Marzano Tomatoes, Pole Beans  18

SALAD OF SLOW ROASTED BEETS  Merideth Feta, Naval Orange Confit, Toasted Pistachio  18

LOBSTER RAVIOLI  Coraline Endive, Sauce American  24

NUESKE’S THICK CUT BACON  Spinach Salad, Toasted Walnuts, Crispy Shallots
Shaved Mushrooms, Dijon Mustard Vinaigrette  22

KUROBUTA PORK JOWL & BEANS  Ragout of Cannellini Beans, Green Tomato Chow-Chow  20

**ENTRÉES**

GRILLED ATLANTIC SALMON  
Toasted Almond & Shallot Crumble, Kale Sprouts, Sunchoke Puree, Dill Emulsion  35

CRISPY HERB-CRUSTED SEABASS  
Romaine Hearts, Baby Artichokes, Olive Vinaigrette  32

SPAGHETTI ALLA CHITARRA  
Broccolini, Roasted Garlic, Pistachio Pesto  28

STEAK FRITES  
10oz Grilled Sirloin, Sauce Bordelaise  35

ELYSIAN FIELDS FARM LAMB CHOPS  
Merguez, Caramelized Fennel, Romesco Sauce  40

WS TAVERN BURGER  
Traditionally Dressed, Sesame Seed Bun, French Fries  24

ROAST BEEF SANDWICH  
Slow-Roasted Ribeye of Beef, Horseradish Aioli, Ciabatta, French Fries  25

30-DAY DRY AGED SNAKE RIVER FARMS BEEF, 36OZ  
Chef’s Daily Preparation, Serves 2 – 175

**FROM THE ROTISSERIE**

SPATCHCOCK OF HERITAGE CHICKEN  Roasted Mushrooms, Suprême Sauce  32

SHORT RIBS CARBONNADE  Caramelized Apples, Applewood Smoked Bacon Ragout  36

GARLIC SAUSAGE  Pistachios, Savoy Cabbage, Potato Purée, Black Truffle Jus  30