



CRYSTAL TAVERN

GOOD MORNING

Breakfast is served from 8:00-11:00am

BREAKFAST

Granola 9

labneh | berries | local honey

Pancake 12

whipped vanilla butter | fresh fruit

Açaí Bowl 12

berries | coconut | cacao nibs

Garlic Mushrooms on Toast 14

ricotta | fresh herbs

{ADD} Poached Egg 3

BREAKFAST BOARDS

Breakfast Hummus 14

hard boiled eggs | spiced chickpeas | flatbread

Smoked Salmon Board 14

capers | red onion | tzatziki | everything bagel

Smashed Avocado 14

blistered tomatoes | marinated feta | sesame toast

{ADD} Poached Egg To Any Board 3

KIDS BREAKFAST

Assorted Cereals 5

Berry Bowl 8

Short Stack of Pancakes 12

maple syrup | butter

EGGS

Two Farm Eggs 12

breakfast potatoes

Fried Egg Sandwich 14

crispy hash brown | sausage | aged cheddar
tavern ketchup

Farm Eggs Benedict

spinach | hollandaise | breakfast potatoes

Smoked Salmon 15

Smoked Ham 17

Leek + Mushroom Frittata 14

ricotta | roasted tomato | breakfast potatoes

Steak + Egg Hash 26

bavette cut | sunny eggs | chimichurri



Please let your server know about any allergies.



CRYSTAL TAVERN

Served from 11:30am.

LIGHT FARE

Marinated Olives 7

Charcuterie 23

cheese | pickles | baguette

Salmon Rilette 14

dill | potato crisps | salmon roe

Chickpea Hummus 15

crudité | flatbread

Mushroom Barley Soup 9

beef consommé

Spicy Pork Ribs 17

general tso's | peanuts | fresno chili

Chicken Wings 19

buffalo or jerk sauce

SALADS

Mixed Leaf 16

baby gem | bibb lettuce | red endive | goat cheese
sunflower seeds | fig vinaigrette

Kale Cobb 17

bacon | avocado | blue cheese | garbanzo beans

Chopped Greek 16

tomato | cucumber | onion | kalamata olive
oregano | sheeps milk feta | red wine vinaigrette

Grilled Octopus Niçoise 19

potato | haricot vert | egg | saffron aioli

SIDES

10

Twice-Baked Potatoes, Parmesan Cheese + Chives

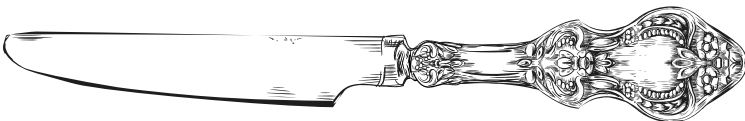
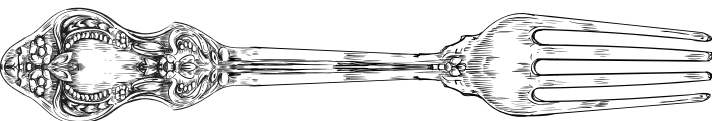
Roasted Mushroom Fricassee

Charred Broccolini

Roasted Brussels Sprouts

Fries + Truffle Aioli

Lobster Mac + Cheese



HANDHELDS

Crispy Buttermilk Chicken Sandwich 19

baby gem | spicy mayo | american cheese

Beef Burger 23

aged cheddar | caramelized onion | special sauce

Shredded Lamb Taco 22

citrus yogurt | pomegranate | mint

Shaved Prime Rib Sandwich 19

provolone | mushrooms + onions | horseradish

PLATES

Spice-Roasted Carrot Fusilli 21

golden raisins | pistachio + herb crumb

Beer Battered Fish + Chips 24

pickled cucumber | tartar sauce

Halibut 34

curried mussels | yellow dahl | spinach

Crispy-Skin Ocean Trout 29

squash | shaved fennel + citrus

Cavatelli Stroganoff 26

braised short rib | mushrooms | crème fraîche | dill

Honey Roasted Half Chicken 36

root vegetable succotash | cider + sage jus

Moroccan Lamb Shank 34

saffron rice | pickled cucumber | preserved lemon yogurt

Steak Frites 36

bavette cut | fries | chimichurri

Filet Mignon au Poivre 48

pink peppercorn | brussels sprouts | twice-baked potato

Tomahawk Steak 110

rosemary potato | charred broccolini | confit onions

DESSERT

12

Vanilla Cheesecake

Sticky Toffee Pudding

walnuts | banana ice cream

Ice Cream Sundae

fruit compote | chocolate sauce | marshmallow

Chocolate Layer Cake

fresh berries | cream

WEEKLY MEAL SERVICE FOR PICKUP

All meals will feed a family of 4.

Pickup is between the hours of 1:00 - 6:00pm. Orders should be placed no less than 60 minutes prior to pickup. Currently modifications are kept to a minimum, but please advise of any allergies.

MEATLESS

Monday 85

Vegetable Lasagna

Cauliflower Gratin

Winter Squash Barley + Herb Risotto

Shaved Brussels Sprout Salad, Grapes

Point Reyes Blue Cheese

AMERICAN ROTISERIE

Tuesday 85

Whole Rotisserie Chicken

{3½lb portioned into quarters}

Sage + Apple Gravy

Roasted Root Vegetable Succotash

Lobster Fusilli + Cheese

Organic Kale Caesar Salad

New York Style Cheesecake

CURRY

Wednesday 85

Shrimp & Vegetable Yellow Curry

Steamed Rice

Naan Bread {8}

Shaved Carrot Slaw

Pineapple Upside-Down Cake

TACO

Thursday 85

Grilled Bavette Beef Fajitas

Skillet Street Corn, Cotija Cheese, Cilantro + Lime

Sautéed Onions + Peppers

Pancetta-Braised Black Beans

Flour Tortillas {8}

Guacamole: Avocado, Onion, Cilantro + Lime

Pico de Gallo: Tomato, Onion, Cilantro + Jalapeño

Corn Tortilla Chips

Sour Cream

Friday 140 BBQ

Full Rack of Smoked Pork Ribs

Roasted Jerk Chicken

House BBQ Sauce

Corn Bread {8}

Shaved Vegetable Slaw

Sliced Dill Pickles

Bacon-Braised Beans

Banana Pudding

Saturday 150 STEAKHOUSE

40oz Tomahawk Ribeye Steak

{served medium rare + au jus}

Creamed Spinach

Twice-Baked Potato {4}

Horseradish Crème

Butter Lettuce Salad, Blue Cheese Dressing

Cheesy Pull-Apart Rolls {8}

Triple Chocolate Cake

Sunday 130 GRAVY

Sunday Gravy: Meatballs, Sausages + Beef Short Rib

Rigatoni Pasta

Pork Ragu + Creamy Polenta

Charred Broccolini

Garlic Bread

Fresh Berries + Crème Anglaise



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LIBATIONS

COCKTAILS {32oz GROWLER}

Fall Sangria \$40

cabernet wine | apple cider | apple brandy
pear brandy | cinnamon syrup

Autumn Smash \$48

ketel one vodka | apple juice | local maple syrup
lemon juice | thai basil | fig

Harvest Rum Punch \$48

spiced rum | white wine | cranberry juice
orange juice | pear nectar

COCKTAIL CLASSICS

Aviation \$15

Cosmopolitan \$15

Mai Tai \$15

Margarita \$15

Old Fashioned \$15

CANNED COCKTAILS

Bourbon Smash \$10

Gin & Tonic \$10

Vodka Madras \$10

DRAFT BEER

\$20 32oz Growler

\$35 64oz Growler

Doc's Apple Cider

Front of House {Lager/Ale}

Sam Adams Seasonal

Great Lakes Porter

SOMMELIERS SELECTIONS

SPARKLING

Riesling \$50

dr. lippold, germany, 2015

WHITE

Chardonnay \$50

ranch 32, arroyo seco, estate, 2016

ROSÉ

Rosehaven \$40

california, 2018

RED

Primitivo \$40

burdi, puglia, italy, 2017

VDR \$60

scheid, monterey county, california, 2018