

# ZUT!

## TAVERN

ON 4TH ST

### BRUNCH

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##### **BRAISED PORK HASH 15**

two eggs any style, country potatoes, sweet peppers, cipollini onions, romesco sauce

##### **FRENCH TOAST 10**

huckleberries, maple syrup, whipped cream

##### **FARM & RANCH 12**

two eggs any style, choice of applewood bacon or house smoked, maple pork sausage links, country potatoes

##### **WILD MUSHROOM & LEEK OMELETTE 14**

shimeji, king oyster, crimini, leeks, cheddar, country potatoes

##### **EGGS FLORENTINE 13**

two poached eggs, braised greens, butternut squash & hollandaise on levain bread

##### **HOUSE CURED SALMON BENEDICT 15**

two poached eggs, shallots, capers & hollandaise on levain bread

##### **PANCETTA BENEDICT 14**

two poached eggs, house made pancetta, grilled portobello mushrooms & hollandaise on levain bread

##### **ADD ONS**

smoked maple pork sausage, 3pc 5  
applewood smoked bacon, 3pc 4  
maple syrup 1.50

#### SOUP ~ SALAD

##### **FRESH DAILY SOUP 7**

**CAESAR 11** with dungeness crab **19**  
little gems, boquerones, garlic, parmigiano reggiano

**BABY KALE SALAD 12** with rotisserie chicken **15**  
pink lady apples, radicchio, radishes, puffed quinoa, golden raisins, pomegranate vinaigrette

##### **MIXED GRAIN SALAD 11**

farro, bulgar, quinoa, olives, chicorries, orange, pistachio, pickled quince, champagne vinagrette

##### **DUNGENESS CRAB LOUIE 17**

butter lettuce, capers, cucumbers, tomatoes, radishes, house-made thousand island

##### **SIDES**

\$ 6

**GARLIC FRIES**  
**SAUTEED GREENS**  
**MARINATED OLIVES**

##### **FRESH OYSTERS**

on the halfshell with mignonette

**ELD INLET 2.50**

**KUSSHI 3.00**

#### WINTER STARTERS

##### **ARTISANAL CHEESE SELECTION 8<sup>ea</sup>/21**

~Époisses with cranberry mostarda  
~Montasio with marcona almonds & honeycomb  
~Fourme d'Ambert with pickled apple & shallot jam

##### **HOUSE CHARCUTERIE SELECTION 17**

salumi toscano, mortadella, prosciutto, salmon rilette

##### **CRISPY BRUSSELS SPROUTS 9**

bacon, anchovy-molasses, lime, parsley

##### **HAMACHI CRUDO 13**

avocado mousse, yuzu vinaigrette, trout roe, fennel, buckwheat, kumquats

##### **BURRATA 14**

roasted baby beets, pickled shallots, toasted hazelnuts, balsamic and olive puree, crostini

#### PIZZA & BURGER

##### **MARGHERITA 16**

organic buffalo mozzarella, basil, san marzano tomatoes

##### **PROSCIUTTO & WILD MUSHROOM 18**

manchego, caramelized onions, arugula, garlic crema

##### **PANCETTA, SAUSAGE & ARTICHOKE 19**

organic buffalo mozzarella, taggiasca olives, green onions

##### **ASPARAGUS & CHÈVRE 17**

fresh organic buffalo mozzarella, leeks, calabrian chili, creme fraiche, lemon

##### **PIZZA ADD-ONS**

add egg 2, mozzarella 3, pepperoni 3, arugula 1

##### **ZUT! TAVERN BURGER 14**

8oz Schmitz Ranch natural angus beef, served with garlic fries

add cheddar 2, egg 2, bacon 3, avocado 3.5

#### HARVEST MAINS

##### **WOOD FIRE ROASTED CHICKEN**

##### **HALF 20, WHOLE 35**

potato puree, brussels sprouts, tokyo turnips, chickengravy

##### **SCHMITZ RANCH STEAK & EGGS 23**

flat iron steak, two eggs any style, country potatoes, arugula, salsa verde

##### **PAN SEARED SALMON 29**

roasted marble potatoes, broccoli rabe, herb vinaigrette