

# ZUT!

## T A V E R N

ON 4TH ST

### DINNER

#### SPRING STARTERS

**HOUSE CHARCUTERIE SELECTION 17**

*salumi toscano, mortadella, prosciutto, lamb terrine*

**SEARED PORK BELLY & DIVER SCALLOPS 16**

*fennel pernod puree, endive, kumquats, preserved olives*

**RAVIOLO 11**

*egg yolk, kale and ricotta filling, walnuts, parmigiano reggiano; sage brown butter*

**CRISPY BRUSSELS SPROUTS 9**

*applewood 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*

#### SOUP ~ SALAD ~ SIDES

**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*

**DUNGENESS CRAB LOUIE 17**

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

**SIDES \$6**

*marinated olives  
garlic fries  
sauteed greens  
grilled asparagus*

**FRESH OYSTERS**

*on the halfshell with mignonette*

**ELD INLET 3.00**

**KUSSHI 3.50**

#### PIZZA & BURGER

**MARGHERITA 16**

*fresh organic buffalo mozzarella, basil, tomatoes*

**PROSCIUTTO & WILD MUSHROOM 18**

*spanish manchego, caramelized onions, arugula, garlic crema*

**PANCETTA, SAUSAGE & ARTICHOKES 19**

*fresh 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, sausage 3*

**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

**PAPPARDELLE BOLOGNESE 18**

*beef and pork ragu, grilled red onions, radicchio, grana padano*

**BEET GNOCCHI 18**

*chiogga beets, bloomsdale spinach, almonds, gorgonzola crema*

**PAN SEARED KING SALMON 29**

*roasted marble potatoes, asparagus, herbed vinaigrette*

**CHARRED SPANISH OCTOPUS 20**

*ceci beans, chorizo sofrito, lacinato kale, cipollini onion*

**WOOD FIRE ROASTED ORGANIC CHICKEN**

**HALF 15, WHOLE 30**

*yukon gold potato puree, brussels sprouts, tokyo turnips, chicken jus*

**14OZ ALLEN BROTHERS PRIME NEW YORK**

**STEAK AU POIVRE 38**

*broccoli rabe, fingerling potatoes, cipollini onions, salsa verde, bordelaise, compound butter*

**CHICKEN POT PIE 12 / 20**

*yukon gold potatoes, onions, heirloom carrots, bell pepper, celery, cranberry sauce*

**DUCK CASSOULET 30**

*roasted duck breast and duck confit, artichokes, butter beans, pancetta, blood orange marmalade*