

**Build Your Own
Prix Fixe Dinner**

**

Select one of our Starters or
Salads

**

Select an Entree from:

Vegetarian & Vegan
Pastas, Seafood,
Meat & Poultry
Burgers & More

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Select a Dessert
28.95 per person

Nibbles & Bites

Arugula & dry jack, mini
grilled cheese 4.25

House marinated olives 3.95

Smoked paprika almonds 4.50

Artisanal farmhouse cheese 5.95

Eggplant relish with crostini 3.95

Bellwether Farms ricotta, lemon
olive oil, oregano & crostini 4.75

Artichoke dip & crostini 4.95

Starters

English pea soup, mint crème
fraîche, smoked ham hock 8.95
(vegetarian option available)

Mac & cheese, macaroni
croquettes with cheddar
cheese fondue 7.95

Blue cheese soufflé,
arugula & pecan salad,
beet vinaigrette 9.95

Orange gulf prawns,
radish, spring onions, meyer
lemon & little gem lettuce 9.50

Country pate, pickled
cauliflower, sage & grilled
crostini 7.95

Salads

Roasted beet salad, cashews,
curry, feta, golden balsamic 8.75

Bacon & egg salad, frisee,
asparagus, blue cheese, warm
bacon vinaigrette 8.95

The Lark Creek Inn® caesar salad
with parmesan croutons 8.95

Star Route Farms baby lettuces
& fine herbs & champagne shallot
vinaigrette 8.95

Add to your salad:

Applewood smoked bacon 1.75

Roasted chicken breast 7.95

White anchovies .95



234 Magnolia Avenue
Larkspur, CA. 415.924.7766

General Manager/Partner

T.J. Jacobberger

Chefs de Cuisine

Aaron Wright

Clint Davies

**Seasonal, Local &
Sustainable Since 1989**

Special Occasions

Hold Your Next Private
Event at the Tavern

Call Special Events

415-924-1602

Tavern at Lark Creek
invites you to

Brunch and Dinner:

Mother's Day May 9

Father's Day - June 20

Please call 415-924-7766

Vegetarian & Vegan

Savoy cabbage wrap spiced
basmati rice, golden raisins,
pinenuts, mint yogurt 15.50

Crispy quinoa & potato cakes,
roasted squash, kale, picholine
olives (vegan) 14.25

Burgers & More

Tavern burger 9.95

American wagyu burger 13.50

Corned beef sandwich,
fennel "kraut", swiss cheese,
NY style rye 12.95

"Veggie" burger with bulgur
wheat, lentils, mushrooms &
cashews 8.95

Add to your burger:

Swiss, cheddar, jack, or blue .95

Applewood smoked bacon 1.75

Caramelized onions .95

Sautéed mushrooms .95

Fried farm egg 1.50

Avocado .95

Kennebec fries 2.95

Pastas

Egg pappardelle,
with bolognese, pecorino cheese,
red chili flakes & oregano 15.95

Prawn linguine, with clams,
garlic, parsley & lime juice 17.95

Chicken cacciatore, rigatoni,
roasted peppers, parmesan,
fresh herbs 15.50

Seafood

Arctic char & cara cara orange,
pancetta, white beans, escarole,
kohlrabi 17.95

Idaho rainbow trout,
zucchini hazelnut salad, capers,
sauce gribiche 15.95

Alaskan halibut,
mushrooms, farro, English
peas & radish salad 18.95

Pacific rockfish,
garlic fried rice with medjool
date & black garlic puree 15.95

Meats & Poultry

Tavern spiced flat iron steak,
sautéed greens, onions, peppers,
fingerling potatoes 18.95

Molé pork shank with
garbanzo beans, onion & peppers,
with cilantro 17.95

BBQ bacon meatloaf,
garlic whipped potatoes &
savoy cabbage 13.95

Mary's natural chicken breast,
spanish chorizo, savoy spinach,
crushed potatoes & spring
onion broth 15.95

Sides

Sautéed farm greens 4.50

Garlic whipped potatoes 4.25

Grilled asparagus 5.25

Desserts

Key lime cheesecake,
graham cracker crust,
caramel tuile 7.50

Strawberry tart,
vanilla cream, strawberry -
orange sorbet 7.95

Chocolate bread pudding,
candied cocoa nibs, chocolate -
espresso ice cream 7.75

Rhubarb crisp, oat streusel with
vanilla ice cream 7.95

Butterscotch pudding, chantilly
cream, cookie 6.50