

EST. 1877

WILLIAM TELL HOUSE

Appetizers

Deviled Eggs. \$12

Duck confit, pepper coulis, chervil

Buffalo Confit Wings \$12

Blue Cheese, veggie sticks

Local Cheese and Charcuterie \$14

Preserves, pickled vegetables, crostini

Crispy Chicken Slider. \$4/each

Slaw, fresno chili

McFarland Springs Trout Dip \$10

Cucumber, potato chips

Salads

Larry Wagner's Tomatoes. \$14

Lemon cucumber, grilled brie, fried parmesan, picholine olives

County Line Mixed Greens \$10

Apple cider, walnuts, red wine braised onion, chèvre, breakfast radish

Add McFarland Springs Smoked Trout \$6

William Tell Cobb. \$15

Homemade Applewood bacon, tomatoes, Pt. Reyes blue cheese, braised Petaluma chicken, fried egg, avocado, buttermilk dressing

Main Entrees

From the Water

Buttermilk Fried Oysters and Chips. \$18

Cole slaw, remoulade, Kennebec fries

Cove Mussels and Fries. \$17

Scrimshaw pilsner, parsley, Kennebec fries

From the Land

Taco del Dia \$5/each

Rotating vegetarian and meat taco

Stemple Creek Burger \$13

Highway One cheese, pickled onion, caramelized onion aioli, bacon

Add hand cut Kennebec fries. \$4

Add avocado \$2

Make it a double-double \$18

Roasted Petaluma Chicken . . . 1/2 bird \$18 / family \$65

Family style comes with potatoes and salad

Grilled Stemple Creek Butcher's Cut AQ

Rotating cut of meat; depends on what the ranch produces

House Specialties

Seafood chowder.cup \$8 / bowl \$15

Homemade Applewood bacon, Bolinas rock cod, shrimp, Manila clams

Local Seafood Tower. half AQ / full AQ

Oysters, gulf shrimp, cured and crudo

Tomales Bay Cioppino. . . half \$18 / full \$32 / family \$70

Clams, mussels, rock cod, gulf shrimp, Dungeness crab (seasonal)

Sides

Mixed Green Side Salad \$8

Lorem ipsum dolor sit amet

Roasted Wild Blue Farm Carrots \$10

Ricotta salada, pistachio, fried capers

Mexican Street Corn \$6

Local honey, pasilla, lime, cotija

Hand Cut Kennebec Fries \$5

Aioli

Sweets

Alison's Homemade Pie \$8

Seasonal fruit with house whipped cream

Homemade Ice Cream. \$11

Local Suppliers Include

Drakes Bay Oyster Co

Valley Ford Cheese Co

Stemple Creek

Bodega Oyster Co

David Little

Cove Mussels

Tomales Farmstead

2xSea

Folly Cheese Co

Fresh Catch

Larry Wagne

County Line

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WILLIAM TELL

HOUSE



Wine by the bottle

WHITE

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|--|------|
| Folk Machine, White Light, CA 2017 | \$45 |
| Lieu Dit, Sauvignon Blanc, Santa Ynez 2017 | \$50 |
| Lieu Dit, Chenin Blanc, Santa Ynez 2017 | \$55 |

RED

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| Poe Wine Co., Pinot Meunier, Sonoma Mountain 2017. . . | \$55 |
| Trail Marker, Dornfelder, Lodi 2017 | \$55 |
| Wilson & Wilson, Cabernet Sauvignon, Napa 2013. | \$65 |
| Farceur, Zinfandel, Lodi 2016 | \$50 |

ROSE

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| Camino Roca, Txakoli, ESP 2018 | \$40 |
| Sparkling. | \$XX |
| Sparkling. | \$XX |

Wine by the Glass

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| White – crisp and minerally | \$9 |
| White – round and buttery | \$11 |
| Red – light and bright | \$10 |
| Red – jammy and big. | \$12 |
| Rose – fresh and fruity | \$11 |
| Sparkling. | \$9 |

Cocktails

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| William Tell | \$10 |
| Laird's apple brandy, maple, black walnut bitters, Angostura bitters | |
| Rad Paloma | \$12 |
| Avión Silver tequila, Ancho Reyes, grapefruit, lime, grapefruit radler | |
| Pimm's Cup | \$12 |
| Gin, Pimm's, ginger, Lemon, mint, cucumber, soda | |
| Black Betty | \$11 |
| Bourbon, lemon, seasonal jam | |
| WTH Sangria | \$10 |
| Vino tinto, apple brandy, lime, orange, Angostura bitters | |
| Hi-Life Spritz | \$10 |
| Gin, Lo-Fi Gentian Amaro, watermelon/jalapeño syrup, lemon, soda | |
| Bloody Mary | \$12 |
| Your choice of mezcal or vodka, WTH bloody mix | |

Bottled/Canned Beer

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| Coors Light. | \$4 |
| Ghost Town IPA | \$7 |
| Woodfour Bohemian Nectar | \$7 |
| 21st Amendment "Down to Earth" Session IPA. | \$6 |
| Henhouse Oyster Stout | \$8 |
| Applegarden Farm Cider | \$8 |
| Old Milwaukee Non-Alcoholic | \$4 |
| Rotating Seasonal Cans | \$6 |