

CASSE-CROUTE

3PM-5PM

HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i>	9
MARINATED PICHOLINE OLIVES	6
BAKED GOAT CHEESE & BEEWORKS HONEYCOMB, <i>controne pepper, sea wolf bread</i>	16
MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel</i>	14
SPICY SALMON DIP, <i>kennebec chips</i>	16
CHICKEN LIVER MOUSSE, <i>pickled raisins</i>	12
JAMBON DE BAYONNE, <i>quince jam, sea wolf bread</i>	12
ZUCCHINI BREAD, <i>warmed up, if you'd like</i>	8
TAHINI CHOCOLATE CHIP COOKIE.....	6

DINNER

5PM-8PM

HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i>	9
MARINATED PICHOLINE OLIVES	6
CHICKEN LIVER MOUSSE, <i>mostarda, toast</i>	12
JAMBON DE BAYONNE, <i>apple butter, sea wolf bread</i>	12
SPICY SALMON DIP, <i>kennebec chips</i>	16
BAKED GOAT CHEESE & BEEWORKS HONEYCOMB, <i>controne pepper, sea wolf bread</i>	16
LETTUCES, <i>parmesan, toasted pistachio, herb</i>	12
LOCAL ROOTS CHICORY & BEETS, <i>crème fraîche, spiced almond</i>	13
MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel</i>	14
BUTTER ROASTED SHRIMP, <i>salsa macha, sesame, peanut, lime</i>	18
SMOKED FINGERLING POTATOES, <i>herb shallot butter</i>	8
KALE GRATIN, <i>cream, gruyere, nutmeg</i>	14
SKYLIGHT FARMS BRUSSELS SPROUTS, <i>serrano ham xo, anchovy aioli, sesame seed</i>	14
PARISIENNE GNOCCHI, <i>foraged mushrooms, parmesan, hazelnut</i>	28
COHO SALMON, <i>apple, celery, curry nage</i>	28
JACK MOUNTAIN PORK CHOP, <i>alvarez farm bean stew, pickled shimeji mushrooms, saffron aioli</i>	32
SALT ROASTED HALF CHICKEN, <i>sourdough toast, aioli, salsa verde, radish</i>	33
BOAT STREET BREAD PUDDING, <i>cream, black strap rum caramel</i>	12
MEDJOOOL DATES, <i>sea salt, vanilla olive oil</i>	8
ZUCCHINI BREAD, <i>sea salt, crème fraîche</i>	10
TAHINI CHOCOLATE CHIP COOKIE.....	6

PLEASE ALWAYS WEAR YOUR MASK WHEN AWAY FROM THE TABLE.

THANK YOU FOR DINING AT THE WHALE WINS!

*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.