

LUNCH

11AM-3PM

JAMBON DE BAYONNE, *apple butter, sea wolf bread*..... 12

SPICY SALMON DIP, *kennebec chips*..... 16

HOUSE-MADE PICKLED VEGETABLES, *assorted*..... 9

MARINATED PICHOLINE OLIVES 6

CHICKEN LIVER MOUSSE, *pickled raisins*..... 12

LETTUCES, *parmesan, toasted pistachio, herbs* 12

LOCAL ROOTS CHICORIES & BEETS, *crème fraîche, spiced almonds* 13

BAKED GOAT CHEESE & BEEWORKS HONEYCOMB, *controne pepper, sea wolf bread*..... 16

BUTTER ROASTED SHRIMP, *salsa macha, sesame, peanut, lime* 18

MATIZ SARDINES ON TOAST, *curried tomato mayo, shaved fennel* 14

FORAGED MUSHROOM FRITTATA, *fromage blanc, lettuces, herbs*..... 14

CECE'S PULLED PORK SANDWICH, *spicy smoked pork, ham, emmental, pickles, cilantro, ben's sesame bun* 16

CURRIED CHICKEN SALAD, *ben's sourdough*..... 12

HOUSE CHORIZO, *alvarez farms bean stew*..... 16

GRILLED CHEESE SANDWICH, *gruyere pimento, ben's pullman bread* 12

GEORGIA SWEET SQUASH SOUP 8

KETTLE CHIPS 3

ZUCCHINI BREAD, *warmed up, if you'd like*..... 8

BOAT STREET BREAD PUDDING, *pandan cream, black strap rum caramel* 12

TAHINI CHOCOLATE CHIP COOKIE 6

RESTAURANT WEEK – TO GO ONLY!

GRILLED CHEESE SANDWICH, GEORGIA SWEET SQUASH SOUP & A TAHINI BUTTER CHOCOLATE CHIP COOKIE

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.