

## LUNCH

11AM-3PM

JAMBON DE BAYONNE, <i>apple butter, sea wolf bread</i> .....	12
SPICY SALMON DIP, <i>kennebec chips</i> .....	16
HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i> .....	9
MARINATED PICHOLINE OLIVES .....	6
CHICKEN LIVER MOUSSE, <i>pickled raisins</i> .....	12
LETTUCES, <i>parmesan, toasted pistachio, herbs</i> .....	12
LOCAL ROOTS CHICORIES & BEETS, <i>crème fraîche, spiced almonds</i> .....	13
BAKED GOAT CHEESE & BEEWORKS HONEYCOMB, <i>controne pepper, sea wolf bread</i> .....	16
BUTTER ROASTED SHRIMP, <i>salsa macha, sesame, peanut, lime</i> .....	18
MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel</i> .....	14
FORAGED MUSHROOM FRITTATA, <i>fromage blanc, lettuces, herbs</i> .....	14
CECE'S PULLED PORK SANDWICH, <i>spicy smoked pork, ham, emmental, pickles, cilantro, ben's sesame bun</i>	16
CURRIED CHICKEN SALAD, <i>ben's sourdough</i> .....	12
HOUSE CHORIZO, <i>alvarez farms bean stew</i> .....	16
GRILLED CHEESE SANDWICH, <i>gruyere pimento, ben's pullman bread</i> .....	12
GEORGIA SWEET SQUASH SOUP .....	8
KETTLE CHIPS .....	3
ZUCCHINI BREAD, <i>warmed up, if you'd like</i> .....	8
BOAT STREET BREAD PUDDING, <i>pandan cream, black strap rum caramel</i> .....	12
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.