

PANTRY

SEA WOLF BREAD & BUTTER 4.5
FERMIN PALETA SERRANO HAM whipped butter 16
SEA WOLF CROISSANT plum jam 4.5

SMALL PLATES

BUTTER LETTUCES SALAD herbs, pistachio, parmigiano 13
HAZELNUT AND CHERRY GRANOLA yogurt, cortland apple, whey caramel, sesame seeds 9
SLICED BILLY'S TOMATOES shaved pecorino, cucumber, herb vinaigrette, mint 15
ROASTED EGGPLANT TOAST pardon pepper, cherry tomato, pickled shallot, espelette, cilantro 11
BURRATA radish, roasted green chilies, green olive tapenade, basil 15

MAIN PLATES

BEET HUMMUS roasted brussels tops, billy's tomatoes, toasted seeds, seven minute eggs* 13
COCONUT CURRY PORK SHOULDER braised cabbage, chickpeas, cilantro 17
GRILLED CHEESE spicy cheddar, pickled onion, butter lettuce 12
SALAMI TARTINE butter, radish, lettuce 12
ROASTED BROCCOLI STRATA caramelized onion, cheddar, broccoli crema, butter lettuce 15
CORNMEAL WAFFLE cured coho salmon, crème fraîche, coriander, capers, dill, beet syrup 16
FRENCH TOAST nectarine jam, whipped cream 14
CARMAN RANCH COTE DE BOEUF sunny side up eggs, tarragon aioli, chive* (24oz, medium rare, serves 2) 65

SIDES

smoked potatoes, herb shallot butter 5
soft cooked egg 2
chili jam 1.5

SWEETS

BUTTER ROASTED ZUCCHINI BREAD sea salt, crème fraîche 9
OVEN ROASTED MEDJOOOL DATES sea salt, olive oil 8

CASSOULET MONDAYS ARE BACK!

CASSOULET FOR TWO : CONFIT DUCK LEGS, ANDOUILLE SAUSAGE, BEANS, BREADCRUMBS 40
EVERY MONDAY! ADD A BOTTLE OF CHATEAU D'OR ET DE GUELES LES CIMELES FOR 20

A 20% SERVICE CHARGE IS ADDED TO EACH BILL. 62.5% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES SERVING GUESTS. 15% IS DISTRIBUTED AS GRATUITY TO EMPLOYEES NOT DIRECTLY SERVING GUESTS. THE REMAINDER IS RETAINED BY THE HOUSE TO PROVIDE 'LIVING' WAGES AND BENEFITS TO EMPLOYEES.

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

CHEF DE CUISINE, ASH STOCKHAM
THANK YOU FOR DINING AT THE WHALE WINS!