

## PANTRY

SEAWOLF BREAD & BUTTER 4.5  
FERMIN PALETA SERRANO HAM whipped butter 16  
SEAWOLF CROISSANT pear jam 4.5

## SMALL PLATES

HAZELNUT AND CHERRY GRANOLA yogurt, pink lady apple, whey caramel, sesame seeds 9  
BUTTER LETTUCES SALAD herbs, pistachio, parmigiano 13  
ROASTED EGGPLANT TOAST pickled peppers, shallot, espelette, cilantro 11  
BEEF TONGUE TOAST sprouted lentil, sunchoke, dijon mayo, chervil 12

## MAIN PLATES

SQUASH HUMMUS roasted broccoli, pickled carrots, toasted seeds, seven minute eggs\* 13  
GRILLED CHEESE spicy cheddar, pickled onion, butter lettuce 12  
BROCCOLI AND FENNEL STRATA cheddar, butter lettuce 15  
FRENCH TOAST citrus curd, whipped cream 14  
CORNMEAL WAFFLE cured coho salmon, crème fraîche, capers, dill, beet syrup 16  
COCONUT CURRY PORK SHOULDER braised greens, chickpeas, cilantro 17  
CARMAN RANCH BONE-IN RIBEYE sunny side up eggs, tarragon aioli, chive\*  
(30 oz, medium rare, serves 2) 75

## 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 9

### 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!