OYSTERS*

sirena, *chelsea farms, eld inlet, wa* **(mp)**
blue pool, *hama hama oyster co., lilliwaup, wa* **(mp)**
olympic wild, *olympic oyster co., lilliwaup, wa* **(mp)**
ruby, *chelsea farms, eld inlet, wa* **(mp)**
hama hama, *hama hama oyster co., lilliwaup, wa* **(mp)**
pickering passage, *hama hama oyster co., pickering passage, wa* **(mp)**
baywater sweet, *baywater inc., thorndyke bay, wa* **(mp)**
indigo, *baywater inc., hood head, wa* **(mp)**

PANTRY

Seawolf **bread** & butter **(6)**
marinated **olives (5)**

GARDEN

fried sunchoke, green goddess, chervil, harissa **(15)**
beet borani, pickled beets, sunflower za'atar, feta, flat bread **(15)**
kale salad, maple-pecan vinaigrette, barley, dried cherries, parmigiano **(15)**
celery root salad, serrano crema, toasted pepitas, cilantro **(15)**

FISH & SHELLFISH

scallop crudo, meyer lemon, buttermilk, endive, pistachio oil **(18)***
cold smoked coho, caper aioli, marble potatoes, dill, chive **(16)***
fried oysters, cilantro aioli **(17)***
grilled sardines, walnut, parsley, shallot **(15)**

MEAT

steak tartare, egg yolk, ben's rye toast **(18)***
milk braised pork shouder, black caviar lentils, braised greens **(21)**

CHEESE

wonderland, *goat, mountain lodge farm, eatonville, wa,* sultana jam **(9)***
butterbloom*, cow, briar rose creamery, dundee, or,* black pepper, local honey **(9)**
delice de bourgogne, *cow, burgundy, fr,* black pepper, local honey **(9)**
smokey blue, *cow, central point, or,* poached raisins **(9)**

SWEETS

coconut cake, toasted coconut, cream cheese frosting **(10)**
roasted medjool dates, vanilla infused olive oil, salt **(10)**
chocolate pot de crème, cognac-caramel, vanilla whipped cream **(10)**