



## STARTERS

---

**House Made Rosemary Focaccia.** chef's butter. v | 8

**Hand Cut Fries.** gf/v+ | 8

**Pickled Plate.** pickled rockfish. fresh horseradish. creme fraiche. pickled veg. gf | 18

**Fried Oysters.** paprika yuzu aioli. | 18

## APPETIZERS

---

**Green Salad.** pickled onion. shaved radish. cranberry-pomegranate vinaigrette. gf/v+ | 13

**Caesar Salad.** breadcrumbs. smoked grana-padano. creamy poblano dressing. *can be* gf | 14

**Clam Chowder.** corn. bacon. potatoes. old bay. house focaccia. | 9 / 14

**Filthy Fries.** truffled fondue. pork belly. mama lil's. red onion. fermented chili aioli. | 16

**Wild Mushroom & Crab Arancini.** smoked paprika yuzu aioli. chili honey. preserved lemon. | 24

**Willapa Bay Manilla Clams.** shallots. white wine. garlic. olive oil. herbs. house focaccia. *can be* gf | 22

## ENTREES

---

**Umami Candied Salmon.** fried sticky rice patty. daikon slaw. fermented chili aioli. | 37

**Lavender Crusted Albacore.** tri-color cauliflower. shiitakes. pickled onion. chili crunch. paprika yuzu aioli. gf | 35

**Fried Rockfish.** chips. tartar. lemon. | 26

**Waygu Cheeseburger.** gouda. lettuce. onion. pickle. yuzu aioli. | 22

**NY Steak.** roasted new potatoes. shiitake and oyster mushrooms. drift whiskey demi glace. | 38

**Mushroom Risotto.** oyster and shiitaki mushrooms. preserved lemon. parmesan. gf/v | 26

**Mac & Cheese.** mornay. breadcrumbs. v | 20

## PIZZAS

---

**Roasted Mushroom.** caramelized onion sauce. chevre. mozzarella. confit garlic. arugula. v | 24

**Four Cheese.** pomodoro. mozzarella. provolone. chevre. grana padano. arugula. v | 22

**Sausage.** pomodoro. mozzarella. provolone. mama lil's. red onion. | 26

**Pepperoni.** pomodoro. mozzarella. grana padano. | 22

**Market Pizza.** please see your server.

## ADD ONS

---

**Steak.** 4 oz | 16

**Salmon.** 4 oz | 14

**Seared Albacore.** 4oz | 13

**Chicken.** 6 oz | 10

**Pork Belly.** 4 oz | 8

Gluten free = gf | Vegetarian = v | Vegan = v+

We strive to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dine-in parties of six or more will be charged an automatic gratuity of 20%.