## 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

Fried Rockfish. chips. tartar. lemon. | 26
Waygu Cheeseburger. gouda. lettuce. onion. pickle. yuzu ailoi. | 22
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. $4 \mathrm{oz} \mid 14$
Seared Albacore. 4oz | 13
Chicken. 6 oz | 10
Pork Belly. 4 oz |8

Gluten free $=\mathrm{gf} \mid$ Vegetarian $=\mathrm{v} \mid$ Vegan $=\mathrm{v}+$
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 $20 \%$.

