



RAW BAR

Blue pool. hama hama, wa | 26/46
Oysterville "selects". willapa bay, wa | 30/50
Little lilies. lilliwaup, wa. | 26/46
Pickled rockfish. fresh horseradish. gf | 14
Dungeness crab. meyer lemon mayo. gf | 22
Marinated pink shrimp. chili. citrus. gf | 16

STARTERS

Bread and fat. v | 7
Buttermilk biscuits. honey butter. | 7
House marinated olives. gf/v+ | 7
Yukon gold potato chips. white bean dip. gf/v | 7
Pickled vegetables. gf/v+ | 7

SMALL

Clam chowder. corn. bacon. old bay. | 9
Green salad. pickled onion. radish. vinaigrette. gf/v+ | 12
Dirty dirty fries. lardon. pickled peppers. goat cheese. garlic. truffle ketchup. gf | 15
Dungeness crab cakes. shaved fennel. citrus-caper mayo. | MP
Fried oysters. chow chow. | 18
Burrata. warm butternut. caramelized onion. balsamic. v | 15
Marinated and grilled sweet gem lettuce. fried egg. grana. gf/v | 14
Mahogany clams. walla walla onions. sweet peppers. gf | 19
Roasted brussel sprouts. bacon. whole grain mustard. crispy potato. gf/can be v | 14

MEDIUM

Tre fin sablefish. roasted cauliflower. marinated chickpeas. meyer lemon. gf | 39
Roasted mushroom cassoulet. kale. white beans. truffle butter. breadcrumb. can be gf/v+ | 18
Pork schnitzel. baby potatoes. brussels sprouts. mustard jus. | 27
Fried rockfish. chips. tartar. lemon. | 26
Cheeseburger. half pound. cheddar. lettuce. house gherkins. fries. | 19
Half chicken. stone ground grits. caramelized squash. mushroom gravy. gf | 30
Hand cut tagliatelle. beef and pork bolognese. grana padano. | 22
Roasted beef flatiron. caramelized onion. rosti potato. braised greens. brandied demi. gf | 34
Tre fin albacore. warm potato. castelvetro olive. shaved brussel sprouts. gf | 32

LARGE (TO BE SHARED)

Beef bourguignon. mushroom. lardon. red wine. gf | 49
20oz ribeye. bordelaise. gf | 79
Whole fried chicken. jalapeno honey. gf | 56
Cacciucco. rockfish. black cod. clams. crab and calamari. spicy tomato-fennel broth. gf | 56
Whole dungeness crab. clarified butter. gf | m.p.

SIDES

Dressed lettuces. gf/v+ | 8
Garlicky braised greens. gf | 12
White cheddar grits. gf/v | 12
Roasted potatoes. parsley. truffle butter. | 11
Wood oven roasted squash. brown sugar. sage. gf/v+ | 10
Roasted cauliflower. lemon. gf/v+ | 14
Mac and cheese. v | 18
Hand cut fries. gf/v+ | 6

PIZZAS (AVAILABLE AFTER 2PM)

Winter squash. white sauce. sage. sherried onion. v | 19
Roasted mushroom. roasted onion. confit garlic. arugula. v+ | 19
Four cheese. mozzarella. provolone. chevre. grana padano. arugula. pomodoro. v | 19
Fresh mozzarella. pomodoro. basil. v | 18
Sausage. smoked provolone. mama lil's. red onion. | 21
Pepperoni. mozzarella. grana padano. pomodoro. | 19

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

Executive Chef Jake Martin | Chef Jason Adolf

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%.