

APPETIZERS

- Lettuces, radish, green goddess, herbs • 12
- Asparagus, tarragon sauce mousseline, mint, sesame • 12
- Smoked black cod, dill crème fraiche, pickled baby beets, horseradish • 15
- Burrata tartine, hazelnut dukkah, lime, olive oil • 16
- Halibut tartare, cucumber, pickled rhubarb, yuzu, seeded cracker • 16*
- Daily charcuterie • 16
- Cheese plate, honey, black pepper • 14
- Chicken liver mousse, pickled plums, cornichon, dijon, toast • 12
- Spring onion and asparagus soup, crème fraiche, basil oil • 12

ENTREES

- Manila clams, merguez sausage, spring onion, crème fraiche, toast • 18
- Parisian gnocchi, nettles, parmesan • 18
- Salish Sea halibut, green garlic, fennel, lemon • 33
- Fish and chips, IPA battered, house tartar, frites • 19
- Shirlee burger, aioli, onion jam, Emmenthal, brioche bun, frites • 18*
- Roasted half chicken, potato pave, pea vine, chermoula • 30
- Pork chop, roasted turnips and radish, ginger and coriander vinaigrette • 32
- Filet mignon, black peppercorn sauce, frites • 40

SIDES

- Sea wolf bread, whipped butter, & sea salt • 6
- Marinated Nicoise olives • 5
- Frites • 8

**Consuming, raw, undercooked, or unpasteurized foods may increase foodborne illness risks.*

Please note: 20% automatic gratuity for parties of 6 or larger.