



Pairings

Oysters + Vodkas 33

Raw, pickled sweet potato, micro leek + flagship vodka
Raw, lemon, yuzu granita + citrus vodka
Grilled, pork crackling, sparkly pear + chili pepper vodka

Bites and Mini Cocktails Flight 33

Local trout croquette + Gimlet
Ash & salt roasted potato + Timber
Apple & sweet onion pork + Black Lodge

Small Plates

Sea Wolf bread, assortment of butters 6

Bone marrow, brioche, chives 9

Hasselback potato, crème fraîche, salmon roe 10
Idaho Sturgeon Caviar sup 40

Salmon belly tartare, parsnip, tarragon, burnt orange aioli, house potato chips 15

Head on prawns, hazelnut, roasted habanero, sweet honey, cider sauce 16
Cocktail Pairing – All Marg, No Rita 13

Beet cured gravlax, pumpernickel, crème fraîche, house pickles 14

Fried sea bass cheeks, black garlic aioli, root vegetable chips 17

½ dozen Treasure Cove Oysters 21
Cocktail Pairing – OOLA completely dry martini 15 (mini martini for 10)

Heirloom pumpkin soup, leek cream, knotweed honey, fried sage 10

Persimmon, radicchio, arugula, sunchoke, candied pecans, burrata, preserved lemon 14

Broccolini, lingonberry, grilled citrus pesto 12

Local clams, shallot, fennel, wild mushrooms, heart waffle 22

Crispy pork belly ceviche 12

Beef tartare, charred baby turnips, mustard seed, pickled blackberry 18

Large Plates

Lamb neck, creamy pomme puree, crispy potatoes, OOLA gin + blueberry sauce 32
Cocktail Paring – The Black Lodge 16

Halibut collar, black garlic marinade, cast iron carrots, anchovy butter 34
Wine Pairing(s) – Joao Pato orange 12/gl | Amoise orange 100/btl

Buttermilk roasted ½ chicken, apple, lemons, local squash, charred winter greens 36

menu subject to change based on product availability