

DAYTIME
8AM-3PM

TOAST AND JAM, <i>sea wolf pain au lait, whipped butter, jam, sea salt</i>	8
ZUCCHINI BREAD, <i>warmed up, if you'd like</i>	9
BREAD PUDDING, <i>rum caramel, cream, sea salt</i>	11
GENERAL PORPOISE DOUGHNUT	4
HOUSE-MADE PICKLED VEGETABLES, <i>assorted</i>	9
SPANISH GORDAL OLIVES	6
DINAH'S CHEESE, <i>raw honey*, controne pepper, sea wolf bread</i>	18
BOAT STREET CHICKEN LIVER PÂTÉ, <i>mostarda, sea wolf crostini</i>	13
SHAVED SERRANO HAM <i>whipped butter, seawolf baguette</i>	16
SMOKED HALIBUT DIP, <i>aleppo pepper, potato chips</i>	18
LOCAL ROOTS TOMATO SALAD, <i>summer cucumbers, salsa macha, peanuts, sesame seeds</i>	14
LETTUCES, <i>herbs, pistachio, parmesan</i>	14
FRITTATA AND GREENS, <i>summer squash, fresh sheep's milk cheese, basil aioli</i>	16
GORDITA WITH SUNNY EGG, <i>bean and cheese, pistachio salsa verde, queso fresco</i>	12
<i>add chorizo</i>	4
TARTINES	
ROASTED FIG TARTINE, <i>ricotta, pomegranate, sesame, nigella, fennel seed, mint, sourdough</i>	14
FRIED EGG* TARTINE, <i>pasture-raised eggs, basil aioli, cress, feta, urfa biber, pain au lait</i>	15
MATIZ SARDINES ON TOAST, <i>curried tomato mayo, shaved fennel, sourdough</i>	16
CHICKEN SALAD TARTINE, <i>heirloom tomato, bacon lardon, avocado mayo, sourdough</i>	18
BREAKFAST SANDWICHES	
EGG AND CHEESE	9
BROWN SUGAR BACON, EGG AND CHEESE	12
MAPLE SAUSAGE, EGG AND CHEESE	12
SIDES	
SMOKED FINGERLING POTATOES, <i>herb shallot butter</i>	8
BROWN SUGAR BACON	5
MAPLE PORK SAUSAGE PATTY	5
SUNNY EGG*	3

THANK YOU FOR DINING AT THE WHALE WINS!

*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.