

DAYTIME

AVAILABLE UNTIL 3PM

- HOUSE MADE PICKLED VEGETABLES, *assorted* 13
- SMOKED BLACK COD DIP, *aleppo pepper, chive, kennebec chips* 20
- CHICKEN LIVER PÂTE, *mostarda, sea wolf baguette* 17
- LETTUCES, *herbs, pistachio, parmesan* 19
- LOCAL ROOTS CHICORIES, *poppy seed, crème fraîche, apple mostarda, dill, tarragon* 19
- MATIZ SARDINES ON TOAST, *curried tomato mayo, shaved fennel* 19

BRUNCH

- BREAKFAST PLATTER, *toulouse sausages, sunny eggs*, chicory conserva, green garlic, mayocoba beans, aioli** 24
- BUCKWHEAT CRÊPE, *mozzarella, salsa verde, mustard greens, sunny egg** 21
*with smoked pork **or** mushrooms*
- GORDITA WITH SUNNY EGG*, *masa tortilla with beans & cheese, pistachio salsa verde, queso fresco, cilantro* 17
add chorizo 4
- FRITTATA, *shallot, mozzarella, mixed herbs, green salad* 17
- SHAKSHOUKA, *sunny eggs*, tomato, yogurt, cilantro, sourdough* 17
- EGG & CHEESE SANDWICH, *english muffin, spicy mayo* 9
add bacon or maple sausage 5
- GRANOLA & YOGURT, *toasted hazelnuts, strawberry jam, nectarine, sea salt* 13

SWEETS

- GENERAL PORPOISE DOUGHNUT, *assorted flavors, SATURDAY AND SUNDAY ONLY* 6
- ZUCCHINI BREAD, *crème fraiche, sea salt* 14
- ETON MESS, *apricot jam, pistachio meringue, whipped cream* 14
- ROASTED MEDJOOOL DATES 10

THANK YOU FOR DINING WITH US!

The Whale Wins adds a 22% service charge to all dine-in checks. 100% of this service charge is retained by The Whale Wins. Gratuities are not expected, but any you choose to leave are shared 100% among our hourly employees only. Please visit eatseacreatures.com for more information on our service charge model.

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