

Small Plates

Wild Work Greens Salad - local, seasonal veggies,
herb balsamic vin (V,GF) or house ranch (v,GF) \$16
with crumbled feta \$19

House Fettuccini - oil poached tomatoes, fresh basil,
parm \$22 (v)

Fresh Mozzarella - house made mozz, tomato,
aged balsamic, basil oil \$20 (v)

Chilled Corn and Hatch Chile Soup - crispy tortilla,
chile oil \$15 (V,GF,s)

Watermelon Soup - red onion, cucumber, feta,
basil oil \$16 (v,GF)

Pot Stickers - mushroom, peppers, onion \$17 (V,s)
with sweet soy and house chile crisp

Tuna Carpaccio - white shoyu vinaigrette , wasabi,
calamansi juice, sesame seeds, pickled
chantarelle \$24

Bang's Island Mussels - Calabrian chile, fennel pollen,
white wine, butter \$18 (s)

Large Plates

Mapo Tofu - bulgar wheat, Szechuan chile paste,
white rice, scallion, broccolini \$35 (V,S,peanuts)

Chicken Tikka Masala - creamy tikka chicken stew, naan,
beans and carrots, basmati \$45 (s,nuts)
would you like some Indian pickle? Hot or mild?

Seared Alaskan Halibut - forbidden rice cake,
corn flan, roasted pepper coulis, dill oil \$60 (GF)

Kimchi Pork - Kate Mountain pork, house made ramp
and traditional kimchi, broccolini,
sesame oil \$50 (s,GF)