# SMALL PLATES

#### CW GARDEN BREAD vg

Cairnspring Mills flour, Golden Glen Creamery butter, garden flavors *6* 

#### SALISH SEA CLAM CHOWDER

Penn Cove clams, Yukon potatoes, herbed oyster crackers *9 cp / 13 bwl* 

#### BABY WINTER GREENS vg

blistered grapes, dukkha spice, house-made chevre, Eckholm honey vinaigrette *12* 

#### GARDEN PEAS

english pea panna cotta, Glendale Shepherd labneh, snap peas, preserved apricot, hazelnut sable 14

#### PNW BOUNTY BOARD VG\*

cold-smoked salmon, ling cod brandade, cured meat, pickles, CW spiced crackers 24

#### RICHTER FARM'S RHUBARB

white asparagus, roasted red peppers, fromage blanc craquelin  $\ 16$ 

# DUNGENESS CRAB "MAC N CHEESE"

sourdough rigatoni, local crab, celeriac mornay, aged cheddar, toasted hazelnuts 24

# DOG ISLAND MUSHROOM TOAST

house bread, chicken liver mousse, stonefruit, pickled shallots *18* 

# PENN COVE SHELLFISH

herbed wine broth, crushed tomatoes, fennel, garlic confit choice of mussels, clams, or both 24





# CAPIAIN WHIDBEY

# LARGE PLATES

#### MAD HATCHER HERITAGE CHICKEN

dirty lentils, spring onions, fried green tomatillos, mustard greens, hot honey 32

#### ORCHARD FARM PARSNIP GNOCCHI v\*

poached quince, black garlic, foraged mushrooms, black kale *30 vegan option available 26* 

#### CAPTAIN BURGER

two 1/4lb patties, sharp cheddar, pepper bacon, roasted shallot aioli, tomato jam, caramelized onions, stack of sea salt fries 22 sub impossible meat patty 2

#### PANKO-CRUSTED FISH N CHIPS

Penn Cove Brewing beer batter, caper-dill remoulade, stack of sea salt fries *22* 

# DIVER SCALLOPS

sunflower seed "risotto", Fulla Farm beets,
parsley crème fraiche, honey-glazed chicory 40

# THOUSAND HILLS GRASS-FED BEEF

potato skins, seared asparagus, garden chives, truffled steak sauce *8oz butcher's cut 40 8oz New York 55* 

VG = Vegetarian  $VG^*$  = Can be Made Vegetarian V = Vegan  $V^*$  = Can be Made Vegan

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. \*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness.