

LUNCH

11AM-3PM

HOUSE-MADE PICKLED VEGETABLES, *assorted* 9

MARINATED PICHOLINE OLIVES 6

CHICKEN LIVER MOUSSE, *pickled raisins*..... 12

LETTUCES, *parmesan, toasted pistachio, herbs*..... 12

MATIZ SARDINES ON TOAST, *curried tomato mayo, shaved fennel* 14

LOCAL ROOTS CHICORIES & BEETS, *crème fraîche, spiced almonds*..... 13

SWEET CORN & PEPPER FRITTATA, *pecorino romano, lettuces, herbs*..... 13

CECE’S PULLED PORK SANDWICH, *spicy smoked pork, ham, emmental, pickles, cilantro, ben’s sesame bun*..... 16

CURRIED CHICKEN SALAD, *ben’s sourdough*..... 12

HOUSE CHORIZO, *alvarez farms bean stew* 16

GRILLED CHEESE SANDWICH, *gruyere pimento, ben’s pullman bread* 12

GEORGIA SWEET SQUASH SOUP 8

KETTLE CHIPS..... 3

ZUCCHINI BREAD, *warmed up, if you’d like*..... 8

BOAT STREET BREAD PUDDING, *pandan cream, black strap rum caramel* 12

TAHINI BUTTER CHOCOLATE CHIP COOKIE..... 6

RESTAURANT WEEK – TO GO ONLY!

GRILLED CHEESE SANDWICH, GEORGIA SWEET SQUASH SOUP & A TAHINI BUTTER CHOCOLATE CHIP COOKIE

PLEASE ALWAYS WEAR YOUR MASK WHEN AWAY FROM THE TABLE.

THANK YOU FOR DINING AT THE WHALE WINS!

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