

the Oystercatcher

Appetizers:

Penn Cove Mussels steamed in white wine, herbs, lemon, and butter - 14

Blau Oysters pan fried in clarified butter and served with alioli - 14

Crisp Veal Sweetbreads with grainy mustard pan sauce and sweet and sour cipollini onion - 14

Roasted Willowood Farm Brussels Sprouts with toasted pine nuts and creamy kohlrabi sauce - 14

Soup and Salad:

Celery Root Bisque with pistachio oil and parsley - 7

Local Mesclun and Organic Arugula with gala apple, pickled raisins, and cumin vinaigrette - 7

Entrées:

Market Fish – Market Price

Crisp Vegan Risotto and Cashew Cakes with hedgehog mushroom ragu and golden beet cilantro salad - 23

Roasted bone-in Pork Loin Chop with garlicky cannellini bean puree, collard greens, and gooseberry chutney - 25

Roasted and Braised Washington Squab with polenta integrale, endive apple salad, and red wine squab sauce - 20

Sides:

Willowood Farm kale with shallots, garlic, lemon, and herbs - 7

Georgie's Potatoes roasted to order with olive oil and sea salt - 7

20% Gratuity will be added to parties of five or more

Island County Health Department has asked us to inform you that consuming raw or undercooked foods may increase your risk of contracting food-borne illnesses.