



LUNCH

Local, Seasonal, Authentic

TO SHARE

- Avenue Bread Focaccia** sun-dried tomato spread, garlic herb butter, olive tapenade 5.50
- Roasted Garlic Fries** 7.75
- Jumbo Chicken Wings** 14.75
fresh celery, Rads Pepper Sauce "buffalo" style, Whatcom Blue dip
- PNW Charcuterie and Cheese Platter** 15.75
pickles, mustard, fruit, berries
- Dungeness Crab Cake** 12.75
mixed greens, red pepper relish
- Peel 'n' Eat Shrimp** 15.75
cocktail sauce
- Spicy Crispy Fried Calamari** 14.75
buttermilk dip
- PNW Oysters** lemon, mignonette chef's daily selection DF 6 - 15.25
12 - 25.75

SOUP + SALAD

add chicken 7 add salmon 10 add steak 9

- Local Organic Mixed Greens Salad** 5.25/9.75
candied pecans, Whatcom white cheese, blueberries, Cloud Mountain Farm Center lettuce, white balsamic vinaigrette
- Asparagus Salad** 13.75
cherry heirloom tomatoes, prosciutto, burrata, toasted almonds, garlic lemon dressing
- Caesar Salad** 6.25/11.75
romaine, sourdough croutons, shaved Parmesan
- Semiahmo Chowder** 7.50/13.75
cup or bowl
sourdough bread bowl 16.75

OUR LOCAL PARTNERS

Avenue Breads, Bellingham Pasta Co.,
Misty Meadows Farms, Rads Pepper Sauce,
Hempler's Smoked Meats, Twin Sisters Creamery,
Growing Veterans Farms, Taylor Shellfish,
Nerka Salmon, Lummi Wild Co-Op, Cloud Mountain
Farm Center, Cauldron Bone Broths, Skiyou Ranch,
Silver Creek Farm, Ferndale Farmstead Cheese

PUB FARE

- Dockside Beer-Battered Pacific Cod** 15.50
one piece, tartar sauce, coleslaw, French fries
two-piece 18.50 three-piece 21.50
- Fish Tacos** 14.25
pico de gallo, house-made potato chips
- Fried Chicken Sandwich** 16.50
tomato, onion, pickles, chipotle aioli, brioche bun
- Portobello Burger** 15.75
tomato, onion, roasted red pepper, chipotle aioli, smoked cheddar, focaccia, house-made potato chips
- American Kobe Beef Burger** 16.75
tomato, lettuce, pickle, black garlic aioli, red onions, French fries
add cheese 2 add half avocado 3 add bacon 3
- Salmon BLT** 16.75
micro-arugula, tomato, applewood-smoked bacon, sundried tomato spread, dill aioli, house-made potato chips
- Crab Croissant** 19.75
avocado, dill aioli, Dungeness crab, house-made potato chips

WOODSTONE PIZZA

- Four Cheese Pizza** 14.75
mozzarella, Parmesan, blue cheese, asiago
- Margherita Pizza** 14.75
roasted cherry tomatoes, fresh mozzarella, basil V
- Fig + Blue Pizza** 15.75
port-soaked figs, pickled shallots, Whatcom blue, balsamic glaze V
- Roasted Vegetable Pizza** 14.75
seasonal fresh vegetables, fresh chevre, pesto V, N
- Pepperoni Pizza** 14.75
pepperoni, tomato sauce, mozzarella
- Shrimp + Chorizo Pizza** 14.75
scallions, roasted tomatoes, pickled shallots, arugula

Gluten-Free Dough Available 2

V - Vegetarian Ve - Vegan GF - Gluten-Free

DF - Dairy-Free N - Contains Nuts

- 50% or more locally-sourced

We love our rivers, lakes, and oceans; the majority of our seafood is local, seasonal, and always traceable and ethical. Consuming raw or undercooked food can lead to food-borne illnesses. A 18% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. There will be a \$.50 additional charge per item when ordered to-go.

Devin Kellogg, Executive Chef
Nakisha Holmes, Sous Chef
Shawn Tolliver, Sous Chef