

<b>Fresh Shucked PNW Oysters</b> horseradish, cider mignonette	4/ea 45/doz
<b>The Plot Market Green Salad</b> gribiche, radish, miso vinaigrette <b>add halibut +16</b>	16
<b>Local Fish Chowder</b> clams, coconut + lime leaf broth toasted whole wheat sourdough	15
<b>Farmhouse Chicken Wings</b> nuoc cham caramel, fried onions toasted sesame	20
<b>Baked PNW Oysters</b> togarashi aioli gratin, spinach tenkasu crumble	15
<b>Steamed Bao Buns</b> choice of pork belly or vegetable pickled carrot + radish peanuts, hoisin, cilantro	18
<b>Soba Noodle Bowl</b> stir fried vegetables, ponzu sesame oil, toasted peanuts <b>add halibut +16</b>	19
<b>Grilled Mushroom + Asparagus Flatbread</b> ricotta, arugula pesto, marinated peppers	20
<b>Slow Baked Halibut</b> confit tomatoes, new potato, dill yuzu kosho butter	29
<b>Lentil-Mushroom Burger</b> sunny egg, tomato, pickles roasted garlic aioli, brioche bun	21
<b>Double Onion Burger</b> cheddar cheese, crispy onions, brioche bun	22
<b>Grilled Flat Iron Steak Sandwich</b> mushrooms + shallots, arugula roasted garlic aioli, warm ciabatta soy-truffle jus	28
add frites or the plot market greens to any sandwich	4

## DRINKS

### BYOB - Build Your Own Bubbles

Your favourite bubbles with a selection of juices to mix + match

Bottega Treviso Prosecco	50
Sea Star Bulla Maris	65
Veuve Clicquot Champagne	160
Zero Lush Non-Alcoholic Brut	55

## DESSERTS

<b>Pot de Crème</b> bourbon dark chocolate, feuilletine crunch tonka nib caramel	8
<b>Inn Made Ice Cream or Sorbet</b> ask your server for flavours	9
<b>Vietnamese Coffee Kula Pop</b> banana hazelnut milk crunch, azelia milk rocher	8
<b>Strawberry &amp; Cream Popsicle</b> strawberry almond rocher, GF almond crumble	8
<b>Arctic Rabbit Kula Pop</b> raspberry almond rocher, GF almond crumble	8
<b>Sliced Fruit</b> fresh selection of seasonal fruit + berries	7