

OYSTERS

raw oysters, verjus mignonette * / mp + 1g idaho white sturgeon caviar / 9
olympia, blue pool, estival, baywater sweet, ridgeback, wildcat cove
oyster shooter, mezcal, peanut salsa macha* / 8

SMALL PLATES

lettuces, champagne vinaigrette, snap peas, crispy shallots* / 14
radishes, mascarpone, almonds, dates, roasted spring onion oil / 14
dill dip, chip / 8
spicy manila clam dip, chips / 12
billy's tomatoes, piparra peppers, boquerones, bread crumbs / 18
scallop ceviche, aguachile, watermelon, pickled sour gherkins, basil oil* / 18
marinated mussels, pickled celery, tarragon, ritz crackers / 18
baked oysters, roasted garlic ancho butter / 15 + lardo iberico / 9
pork confit fritter, mixed pepper relish / 12

LARGE PLATES

cucumber & goathorn pepper tartine, ben's bread, lemon aioli, poppy seeds* / 20
seared halibut, roasted tomatillo salsa, fried garlic / 36
roasted half chicken, turnips, chimichurri / 30
wilderness farms pork loin, roasted leeks, cherry tomatoes, peach salsa / 32

SIDES

bread, whipped butter / 6
roasted peanuts, chile, lime / 4
fennel marinated picholine olives / 6
crispy fingerling potatoes / 8
roasted summer squash, burnt fennel vinaigrette, saffron aioli, pepitas* / 12

DESSERT

peach crisp, almond crumble, honey cream / 8
soft serve ice cream: vanilla bean, chocolate, or swirl! / 6

thank you for visiting westward

*consumption of raw, undercooked or unpasteurized foods may increase foodborne illness