RAW

Seacuterie rotating cured local seafood, pickled vegetables, crème fraîche, Seawolf sourdough	24
Raw Oysters mignonette, house fermented hot sauce, lemon	
Dabob Indigo Sunseeker	3 3 4
Beef Tartare Pure Country beef, bone marrow, whiskey aioli, mustard, pickled shallots, grilled Seawolf sourdough	34
SMALLS	
Bread & Butter Seawolf sourdough, cultured butter, lava salt Add bone marrow	7 10
Seasonal Salad Sprouting lettuces, beets, roasted potatoes, pickled purple asparagus, sea beans, charred shallot vinaigrette, toasted almond crumb	18
Jerky fried koji glazed beef jerky, sesame, spring onions	19
SHAREABLES	
Fried Chicken option of dry rub or house fermented hot sauce, green goddess aioli	18
Fried Forage & Harvest champagne batter, asparagus, wild foraged mushrooms, Jerusalem artichokes, yuzu kosho aioli	22
Grilled Niçoise Grilled bibb lettuce, seared fennel	

ENTRÉES

Lamb

Wahl lamb loin, white bean puree, spring vegetables, false lily of the valley, charred horsetail relish

Trout Almondine Pasta
Rainbow trout, handmade pasta, castelvetrano olive, spinach puree, lemon, almond

Mushroom Filet
Lion's Mane filet, farro-rice porridge, peas, arugula spinach puree, pea broth, pickled apple

34

DESSERTS

Miso French Toast

miso caramel, hazelnut furikake 16

Maple & Corn

Maple sorbet, strawberry compote,
mapleflower, popcorn, masa cake 18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Seawolf brioche, wakame ice cream,

KITCHEN

42



pollen tuna, great northern beans, Palouse eggs, pickled red onion, roasted

beets, fennel, sorrel, lemon vinaigrette



GUILLOTINE

410 BROADWAY E SEATTLE, WA - 98102

WELLNESS & MORE

