

# Wynona

Grilled house focaccia \$4

Selection of artisanal cheeses \$19

Marinated olives \$6

Marinated Portuguese sardines, paprika oil, lemon zest \$14

Albacore tuna crudo, serrano chilies, orange, cilantro, mint \$16

Burrata, fig, ham, honey, almond, fennel pollen \$17

Smoked trout mousse, crispy focaccia, dill pickle \$14

Puntarelle salad, anchovy garlic vinaigrette, shaved parmesan, cracked black pepper \$13

Spicy pork and fennel sausage, broccoli romesco, cilantro, mint \$16

Torched mackerel, fermented greens, sesame tare, apple \$16

Little gem salad, buttermilk dressing, soft-boiled egg, crispy quinoa, feta \$14

Charred eggplant, sugar snap peas, tahini yogurt, dukkha \$15

Glazed pork belly, sunchoke puree, mustard, honey \$17

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Roasted fall squash triangoli, black walnut, arugula, parmesan \$24

Cavatelli, duck confit, hen-of-the-woods, cured egg yolk \$24

Spaghetti, octopus, Salt Spring island mussels, clams, saffron \$27

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Branzino, brown butter, capers, olives \$26

Dry-aged rib eye, king oyster mushrooms, horseradish cream MP