

# Joli

**Please Note:** *Our plates are designed to be shared and are served family style, they come to your table as they're ready.*

## Shareables

### Arugula Salad - 14

pear, pomegranate seeds, golden beets, spiced walnuts, basil-ginger vinaigrette

### Truffle Fries - 9

truffle salt, parmesan, herbs, chipotle-raspberry ketchup

### Castelvetro Olives - 8

lightly fried, fontina stuffed

### Penn Cove Mussels - 19

dashi, miso, chorizo, scallion, Sea Wolf sourdough

### Rainbow Carrots - 13

miso ginger glaze, jalapeno honey, scallions

### Fried Winter Squash - 9

Kabocha squash, sweet & spicy aioli

### Fried Brussel Sprouts - 14

honey-balsamic vinaigrette, parmesan

### Blistered Shishito Peppers - 8

charred yuzu, sea salt, poblano aioli

## Sandwiches

### Fried Chicken Sandwich - 16

sweet & spicy aioli, house pickles, arugula, Sea Wolf bun

### Grilled Cheese - 13

5-cheese blend, pepita pesto, Sea Wolf sourdough

### Burger\* - 17

white cheddar, mushroom marmalade, poblano aioli, house pickles, arugula, Sea Wolf bun

### Falafel Sandwich - 15

mint tzatziki, arugula, pickled red onion, Sea Wolf bun

## Plates

### Smoked Duck Leg - 26

brussels sprout, roasted wild mushrooms, honey-balsamic vinaigrette, fried sage

### Steak Frites\* - 34

New York strip, truffle fries, allium brown butter, chimichurri, garlic aioli

### Udon - 19

mole verde, spiced pepitas, shiso furikake, cotija cheese

### Seasonal Risotto - 23

roasted wild mushrooms, dashi, parmesan, sage

\*Per King County regulations, we are required to inform our guests beef cooked rare, medium rare or pink in the middle may be undercooked and are served only upon request (consumption of raw beef may result in foodborne illness)