

# 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

### Nicoise Salad - 15

Boquerones, frisee, gribiche, white ponzu, green bean, fried caper, tarragon oil

### Yucca Chips - 8

salsa verde, fermented black bean crema, cilantro

### Sea Wolf Sourdough - 9

black garlic-honey-chive compound butter, sea salt

### Mushroom Miso Soup - 8

garlic, chili oil, scallion

### Penn Cove Mussels - 18

dashi, miso, chorizo, scallion, Sea Wolf sourdough

### Truffle Fries - 9

truffle salt, parmesan, herbs, chipotle-raspberry ketchup

### 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 - 14

5-cheese blend, pepita pesto, Sea Wolf sourdough

### Burger\* - 17

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

## Plates

### Black Cod - 27

miso marinated, sweet potato puree, roast eggplant, pickled mushroom, taro chips, tarragon oil

### Steak Frites\* - 34

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

### Crisped Tofu - 18

shaved brussels, apple, watermelon radish, sambal vinaigrette, koji dressing

### Seasonal Risotto - 24

Winter squash, fried brussels shavings, roasted wild mushrooms, 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)