

DINNER



Soups and Salads

Toasted Grain warm grains, vegetables, and fresh greens. Changes daily 12

House fresh herbs, tomato vinaigrette, feta cheese 9

Seafood Caesar* prawns, scallops, parmigiana, garlic crostini 16

Grilled Brocolini roasted shallot, soft boiled egg, spinach, arugula, manchego cheese & pinenuts 12

Nicoise oven-dried tomatoes, potato, radish, albacore tuna, olives, sauce gribiche 14

Steak* dry aged blackened steak, radish, pickled onion, cilantro, avocado, creamy chili dressing 15

Soup Cream of Asparagus & Chefs choice 4.25

Shared Plates

Asparagus lemon Chili marinated, wood fired, parmesan & sea salt 10

Meatballs Pork & beef, lardo, double cream polenta, tomato sauce 13

Roasted 'Jo-Jo's' Yukon gold potatoes, garlic, paprika, thyme, aioli 10

Meat & Cheese Muscovy duck roulade, Brie panna cotta candied nuts, macerated fruit, & spiced honey 14

Roasted Beets Warm bacon vinaigrette, crème fraîche, bruleed orange, candied nuts 12

Beef Agrodolce Roasted shoulder tender, golden raisen chutney, roasted broccolini 15

Smoked Trout Avocado, grapefruit, arugula, pepitas and sea salt 14

Steak Seafood Pasta

Dry Aged Ribeye 14 day, aged in house, jo-jo's, Demi glace, fine herbs 30

Prawns & Scallops gulf prawns, diver scallops, pernod cream sauce potato gaufrette, julienne apples 26

Wild caught Fish wood fired, asparagus, pork belly, spring onion puree, garlic aioli 27

Bucatini Wild Boar ragu, sautéed mushrooms, smoked tomato sauce and parmesan 25

Papperdelle foraged mushrooms, seasonal green, & wild onion pesto 23

Lasagna Classic, familiar, Bolognese, ricotta, baked in our wood fired oven 24

Sandwiches

Chicken Salad chicken, capers, tarragon, greens, on a house made croissant 8.95

Demi ham, capicola, brie, onion, greens, aioli, rosemary mustard, on a demi baguette 8.95

Lox & Bagel Choice of bagel, smoked salmon, cucumber, dill, and lemon-caper cream cheese 8.95

Ciabatta turkey, bacon, prosciutto, cheddar, onion, greens, aioli, on ciabatta 9.75

Veggie Burger house-made patty, seasonal vegetables, greens, aioli, goat cheese, on a brioche bun 12.75

Pork Torta pork shoulder, purple pickled cabbage, salsa verde, feta, avocado, on house made Torta 12.95

You Choose

the Price

Let the chef know how much you would like to spend per person and he will guide your meal with the best of the season.

Must be done by entire table.

Let your server know of any allergies or dislikes.

\$25-\$65 per person must be ordered in \$10 increments

Hospitality Included

A 15% commission is automatically added so our entire team can earn a more equitable wage. We also left the tip line for you to show any extra appreciation directly to your wait staff. Please know that if at any time the service is not up to your standard, then it is not up to ours and ask to speak to a manager.

For more information check out

w2breadco.com/hospitalitycharge

Wood Fired Pizza

Gluten free crust available, Add 2

Cheese	fontina, mozzarella, ricotta, parmesan crisp, red sauce	16
B&B	bacon, bleu cheese, foraged mushroom, fresh spinach, white sauce	17
Hawaiian	pork belly, pineapple, almond, Mama Lil's Peppers, spiced honey, red sauce	18
Carne	pepperoni, spiced Italian sausage, Cipollini onions, bell peppers, mozzarella, pico de gallo	17
Margherita	oven dried tomato, fresh mozzarella, sweet basil, arugula, tomato sauce	16
WWBC	herb oil, white sauce, roasted shallots, duck confit, ricotta provolone, & proscuttio	18
BBQ Chicken	sweet baby rays bbq, grilled chicken, baked polenta, fresh mozzarella	17
Potato	roasted Yukon potato, honey glazed ham, shirred egg, parmesan & rosemary	16
Artichoke	roasted garlic, hearty greens, mozzarella, house ricotta, white sauce	16

Proudly Partnering with
Small's Family Flour
& Fine-Ly Made gluten free bakery

Don't forget to check in on Facebook
@ Walla Walla Bread CO and
tag us on Instagram @ w2breadco!
Hours: 7 am - 9pm
7 Days a Week

Join us for Breakfast or Lunch
Coffee | Pastries | Sandwiches

Ask about kids sizes
on any dish

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thank You for Coming In!