



THE
WANDERING
GOOSE

— at Tokeland Hotel —

The idea is to eat well and not die from it - for the simple reason
that that would be the end of my eating.

Jim Harrison~

SUPPER

4pm - 8pm

EVERY DISH IS COOKED TO ORDER
WE APPRECIATE YOUR PATIENCE

STARTERS

~no substitutions~

Willapa Bay Oysters

on the Half Shell* 36 / 18~

dozen / half dozen, house granitas
gf

Willapa Bay Fried Oysters 30 / 15~

dozen / half dozen, cornmeal dredge,
house cocktail, remoulade
gf

Southern Pimento Cheese 18~

grilled baker / potter bread, parsley, roasted walnuts
veg

Boutique Tinned Fish 18~

rotating selection of the finest small fish,
soft boiled yard egg, rose water pickled onion, arugula,
lemon, eric banti olive oil, rooster saltines, yuzu mayo

Forager's Toast 25~

locally foraged mushrooms and edibles, mama lil's peppers,
parmigiano reggiano, balsamic drizzle, banh mi
vp, veg, gfp

Sorghum Salad 18~

anson mills sorghum berries, shaved radish, asparagus,
spring peas, frisee, candied hazelnuts, parmigiana
reggiano, steen's vinaigrette
add candied bacon +4~ add fried chicken +6~

The Wedge 20~

crunchy iceberg, house candied bacon, oven-roasted
tomato, buttermilk herb dressing, everything seed blend
gf
add fried chicken +6~

Baby Arugula 18~

shaved fennel, parsley leaves, lemon, white truffle oil, truffle salt,
toasted pine nuts, parmigiano reggiano, balsamic glaze
vp, veg, gf
add 3 wild prawns +12~

Bruschetta Burrata 22~

fresh burrata, seasonal mustardo, baby arugula,
fleur de sel, marcona almond, balsamic glaze,
local honey drizzle, grilled baker / potter bread
veg, gfp

"A significant part of the pleasure of eating is in
one's accurate consciousness of the lives and the
world from which food comes." ~Wendell Berry

v * vegan, vp * vegan possible,
gf * gluten free, gfp * gluten free possible,
veg * vegetarian, vgp * vegetarian possible



ENTREES

~no substitutions~

Fried Chicken Plate 38~

mashed yukon gold potatoes, pan gravy,
benton's bacon collards, buttermilk biscuit,
raspberry freezer jam
gfp

Shrimp & Rice Grits 38~

wild caught prawns, benton's bacon, shallots,
mushrooms, anson mills charleston gold rice grits
gf

Rockfish & Middlins 36~

cornmeal dredged locally caught rockfish,
charleston gold rice grits, sea island rice peas,
chow chow
gf

Malfadine 32~

pasta, seared asparagus, oven-roasted
tomatoes, lemon zest, shallot, boursin crema
veg

Chicken Fried Pork Chop 36~

mashed yukon gold potatoes, pan gravy,
crunchy white slaw

Zac's Burger 22~

half pound house ground beef, caramelized onions,
house bread & butter pickles, american cheese,
comeback sauce, shreduce, toasted brioche bun,
beef tallow hand-cut fries
make it a double +10~ garlic parmesan fries +4~

Steak Delmonico 60~

28-day aged Delmonico served medium-rare, seasonal compound butter,
beef tallow hand-cut fries, side of garlic aioli
gf



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Brass Tacks: The Wandering Goose at Tokeland Hotel, and especially our staff, thanks you for your business. A 20% "brass tacks" charge is included on your check today and goes to ensure a living wage for all our staff members. This charge is split as follows: 45% is split between your servers, 45% goes to our kitchen staff, and 10% goes towards taxes. Further gratuity is not expected, but is allowed.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Our kitchen staff works hard to ensure the quality and care necessary for the health of all our customers. Our cornmeal dredge is gluten free, our fryer is not.

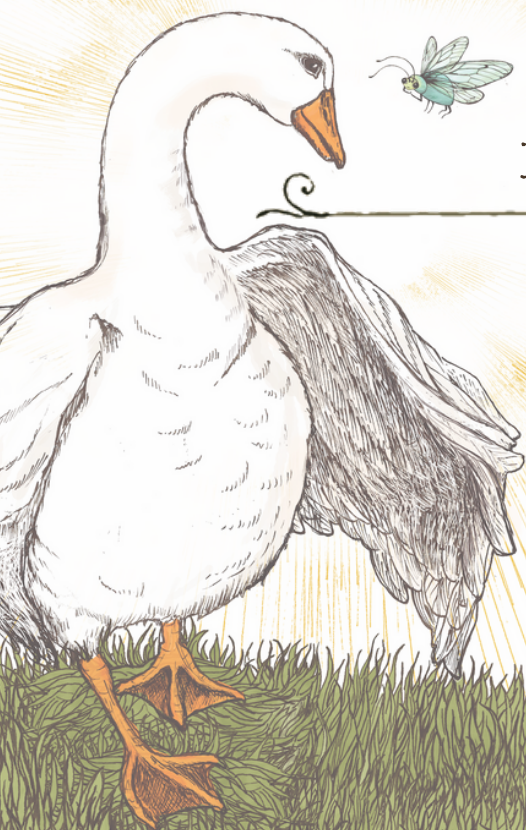
SIDES

- Charleston Gold Rice Grits 7~
Benton's Bacon Collard Greens 7~
Vegetarian Collard Greens 7~
House White Slaw 7~
Buttermilk Biscuit w/ Raspberry Freezer Jam 5~
Sea Island Peas w/ Chow Chow 7~
Hand-Cut Fries w/ Garlic Aioli 8~

DESSERTS

We always have a rotating selection of cakes, cookies, galettes and many more tasty treats!

Take a gander at the pastry case and ask your server about what we have that you may not see.



DRINKS

Josie's Jamaican 7~

pineapple, lime, ginger

Livi's Little Dragon 7~

peach puree, lime juice, steen's cane syrup, club soda

Old-Fashioned Lemonade 5~

Juices 5 / 8~

apple, cranberry, grapefruit or orange

Iced Tea 4~

unsweetened

Hot Rishi Teas 5~

china breakfast	chamomile
earl grey	peppermint
masala chai	tangerine ginger
genmaicha	ruby oolong
jade cloud	

Bottled Sodas 5~

cheerwine	jarritos grapefruit
coca-cola	cock n' bull ginger
diet coke	bedford's root beer
sprite	mountain valley spring water

Baladin Sodas 6~

cola
cedrata (citrus)
mela zen (apple ginger)

Italian Sodas 7~

vanilla	raspberry
hazelnut	blackberry
almond	orange

Happy Mountain Kombucha 7~

rotating flavors

ESPRESSO

Americano 4~

Cappuccino 5~

Mocha 5 / 6 / 7~

Latte 5 / 6 / 7~

Espresso 3~

Macchiato 4~

Cortado 5~

Extra Shot 2~

Drip Coffee 4~

Chai Latte 5 / 6 / 7~

Golden Milk Latte 7~

Hot Cocoa 5 / 6 / 7~

Flavored Syrup 50¢~



Caffe Fiorita Coffee

Founded in 2020 on Vashon Island, and is housed in the Caffe Vino Olio Cafe. James Norton, who came to coffee roasting after decades in the food industry, discovered an acute passion for the classic, Northern Italian style coffee after years spent in Milan in the 1980's. Alongside his wife, Jayne, they own and run the Caffe Vino Olio, which also includes a lively art house space featuring local artists.

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THE FARMS & FISHES

WE CARE ABOUT QUALITY PRODUCTS AND THE PEOPLE WHO MAKE THEM

Little Goose Farms

The Hotel's on-property farm is dedicated to heirloom varieties and animals. The produce grown is all used in the Wandering Goose restaurant and seeds are from varieties typically over 100 years old to remind our tastebuds of flavors predating grocery-chains. Our pigs are our local composters, our chickens, guinea hens, turkeys and peacocks all work on keeping insect populations in check and provide us with plenty of eggs. Our pygmy goats keep the grasses trimmed, the bees provide honey and the bunnies are cuties!

Wobbly Cart Farm

A diverse, 10-acre, certified organic farm, located on the banks of the Chehalis River, 30 miles south of Olympia, WA. Since 2005 the farm has continued the legacy of organic farming in Independence Valley. Their work combines a love of land with a commitment to a lifestyle that celebrates a passion for delicious, local, organic food.

Helsing Junction

Their primary goal is to provide CSA members with the most nutritionally complete vegetables and fruit they can grow. They make caring for our soil a priority and test the soil twice a year to correct any imbalances. They apply trace minerals, cover crop extensively and practice minimal tillage.

Wild Foragers

Born out of a love for nature and all of the wild food it brings, Wild Foragers gathers fresh, unique and gourmet wild ingredients including mushrooms, berries, greens, roots, and spices. Many of these unique wild products cannot be found in any store.

Pure Country Farms

Started in 2014 in Ephrata, WA, Pure Country Farms became the first meat grower in the United States to receive non-GMO verification for their pigs and later for their beef. Most of the cattle stock comes from a Black Angus / English Baldie Cross, which are fed predominantly grass (pastured) and finished on a non-GMO barley grown on the farm.

Preservation Meat Collective

Focused on sourcing truly local, Washington-based, sustainable and single sourced meat. They work hand-in-hand with local farms to ensure the highest quality products while knowing the source of each. Their main focus is regenerative and sustainable farming that causes the least impact to their environmental footprint.

TC Tuna Co

Rich Toal's lifelong passion for salmon shows in every fish he brings into our kitchen. All are hook and line caught, fresh from local ocean waters to our guests, often on the same day! When in-season, he also provides the hotel with albacore tuna.

Merino's Seafood

Local Westport market and cannery, Merino's makes sure that each fish is hand filleted, hand cleaned, and hand-packed into each can - cooking it only once to retain all the natural flavor, juice and nutritional value. An eye on sustainability means that the fish we get is not only the freshest but takes the health of the ecosystem into account.

Shoalwater Seafoods

In partnership with the Shoalwater Bay Indian Tribe, Shoalwater Seafoods is revitalizing the Toke Point Oyster that was a staple of local diets for centuries and prized around the country in the 20th century. They're harvested just out back!



PANTRY GOODS

WE CARE ABOUT QUALITY PRODUCTS AND THE PEOPLE WHO MAKE THEM

Daniel Boone Grits

Old-fashioned coarse ground corn grits. These grits are stone ground and processed through a grit machine to remove bran and meal, producing grits unlike any purchased at your local grocery store. Boonville Flour & Feed Mill located in Boonville, North Carolina has been producing grits and flour since 1896.

Boonville Flour

The flour we use for our biscuits. The soft winter wheat has low protein and low gluten content. It is recommended for cakes, biscuits and quick breads. It costs us more than double the amount of regular flour but we feel it's worth it for the soft and tender biscuits it makes.

Anson Mills

At Anson Mills, we chose early on to grow and mill Carolina Gold rice and a full complement of heirloom grains adopted by Antebellum rice families, and to follow the sustainable rice-crop rotation. Seedsmen of the 19th century bred for flavor—not for transport, not for visual appeal, not for shelf life, not even for disease resistance. By doing these things as well, Anson Mills will continue to reintroduce the diverse and flavorful foodways of the Carolina Rice Kitchen.

Cheerwine Soda

A cherry-flavored soft drink produced since 1917 by the oldest continuing soft drink company still run by the same family in Salisbury, North Carolina. Cheerwine, sweetened with cane sugar, has a sweet flavor with black cherry notes. Heather's family is from Salisbury and she grew up drinking Cheerwine. As a little girl she would walk by the Cheerwine bottling plant just down the street from her grandparent's house.

Benton's Country Ham & Bacon

Benton's Smoky Mountain Country Hams are slow cured using salt, brown sugar, and sodium nitrite and aged 9-10 months. Although the hands of time and technology have sculpted many aspects of our modern world, Benton's Smoky Mountain Country Hams have upheld the traditional dry-curing process and are striving to produce world class country hams and bacon.

Steen's Cane Syrup

A traditional American sweetener made by the simple concentration of cane juice through long cooking in open kettles. It is sweeter than molasses because no refined sugar is removed from the product. Produced in Abbeville, Louisiana, by C. S. Steen's Syrup Mill, Inc. since 1910, it is easy to spot by its bright yellow label. Traditional cane syrup is recognized by Slow Food USA in their Ark of Taste as a cherished and endangered slow food product.

Muddy Pond Sorghum Syrup

Sorghum syrup is a product from the sorghum plant that has a natural high sugar content. It tastes lighter than black strap molasses. Sorghum syrup and hot biscuits are a traditional breakfast in the Southern United States. It can be used as a cooking ingredient with a similar sweetening effect as molasses. Muddy Pond Sorghum Mill is operated by the Guenther family and is located midway between Nashville and Knoxville in the hills of Tennessee.

Raspberry Freezer Jam

Unlike most store-bought jams and preserves, the freezer method of making jam requires no cooking and thus captures the taste of fresh fruit, retaining the vitamins and enzymes that occur naturally in raspberries. Made in Seattle by Sunfresh Foods since 1986.

MAKERS

WE CARE ABOUT QUALITY PRODUCTS AND THE PEOPLE WHO MAKE THEM

Jeffro Uitto

A Tokeland native and renowned sculptor who creates beautiful art from local found wood. The stunning table in our lobby and the incredible arbor that frames the bay are all Jeffro originals. His studio is just beyond the driftwood horse near the entrance to the hotel. If you see sawdust swirling, stop by and say hello.

Robin & John Gumaelius

A western Washington based husband and wife duo that create fantastical, finely detailed works of art. Both are ceramicists, John is a metalsmith and woodworker as well while Robin wields the paint brush and harnesses the alchemy of glazing. Together they make art that turns dreams into something tangible. The head on top of the piano and horse above the front desk are their creations. They are represented by Patricia Rovzar Gallery in Seattle.

Baker / Potter

Ryan Lee is a craftsman. His family lives in the woods, baking bread and building beautiful pottery on Harstine Island, WA. His simple and timeless ceramics elevate every meal and every mug of coffee we serve. The glazes used are non-toxic and do not contain any heavy metals or lead. Mugs are available for sale at the front desk.

Frida Clements

The PNW illustrator of our fable, The Wandering Goose - on sale at The Mercantile, whose intricate line drawings and nature-inspired palette complements her distinctive Scandinavian aesthetic, in which flora and fauna are frequent subjects.

Jon & Tracy Haaland

A husband and wife team whose handmade leather goods only get better with time. Our menu covers were custom made by Jon and Tracy in Seattle where their company, ChemicalWedding, is based.

Michaela Miller

A dear friend and talented painter, Michaela has adorned many of our guest rooms, given vintage photographs modern swagger and created the immersive mural in the stairwell hallway that transports you into a Tokeland state of mind.

Mathew Smith & Mandi Swauger

Antique adventurers Matt and Mandi travel across the country curating the best old furnishings, art, and objects for amazing places like (but none as amazing as) the Tokeland Hotel. They find, fix, and restore with history and design in mind.

Many of the objects you see here in the hotel have come from these friends of ours, and Mandi is currently working on designing and renovating our new property, Penelope's Cabin!



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