

## **21\$ weekday lunch from 11 to 2**

any small and main OR main and dessert

## **6\$ lunch sangrias**

mojito white, classic red, white apple pie, strawberry rosé

### **small plates**

**burrata^ 12** hazelnut, pesto, smoked extra virgin, raspberry balsamic, crustinis

**fried green tomatoes 12** melted pimento cheese, sweet tomato relish

**grilled pineapple salad^ 9** field greens, prosciutto, smoked almonds, manchego, mint vinaigrette

**beet soup^ 9** house smoked beets, applewood bacon, crème fraiche

**empanadas 10** roasted chicken, piquillo pepper, spanish paprika

**shrimp & grits^ 10** tiger shrimp, venison blueberry sausage, okra, stoneground grits

**crème fraiche wings^ 10** kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

### **main plates**

**pot roast sandwich 16** pineland farms beef cheek, red wine demi, crispy onion, garlic mayo, fries

**panko chicken sandwich 16** cheddar, lettuce, pickles, truffle mayo, fries

**seared scallops^\* 19** coconut risotto, scallions, basil ice cream

**gnocchi 19** asparagus, genoa pesto, wild mushrooms, manchego

**PEI mussels^ 16** saffron, coconut, chinese sausage, crostinis

**baked mac 16** aged cheddar, manchego, blue cheese, fresh pasta, herbed panko crust

### **sweet plates**

**sparkling sorbet^ 8** strawberry and blackberry - cabernet sorbets, orange, prosecco

**fried apple pie 8** warm dulce de leche, cinnamon, lavender, vanilla bean ice cream

**brownie bread pudding 8** chocolate infused baguette, vanilla bean ice cream, coffee

**beer float 8** duck rabbit milk stout, vanilla bean ice cream

**yuzu crème brulee^ 8** orange, lime, lemon, turbinado sugar crust

**goat's milk cheesecake^ 8** walnut crunch, black currant

### **side plates**

**seared crostinis 3**

**battered fries 4**

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make. Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.

Parties of 6 or more are subject to 20% service gratuity.

\* - consuming raw or undercooked foods may increase your risk of food borne illness. Meals are cooked to order - good food takes time.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Justé Židelyté