

21\$ weekday lunch from 11 to 2

any small and main OR main and dessert

whole table must participate

6\$ lunch sangrias

apple pie, mojito, red

small plates

persimmon salad^ 9 mesclun, fennel, manchego, citrus basil vinaigrette

crispy broccoli 9 pickled gold raisins, caraway, herb yogurt

beef empanadas 10 smoked gouda, mixed greens, salsa creolla

wild mushroom soup^ 8 shiitake, spring onion, crème fraiche

shrimp and grits^ 10 tiger shrimp, stoneground grits, venison sausage

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

main plates

grilled octopus salad^* 18 marinated egg, french beans, fingerlings, olive vinaigrette

pork confit^ 19 brown butter sweet potato, eggplant caponata, chimi churri

arctic char* 19 fresh spaetzle pasta, tomato sauce, oregano oil

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

mussels^ 16 caramelized onion, black forest ham, smoked tomato broth, herbs, baguette

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

house gnocchi 19 butternut squash emulsion, almond basil pesto, wild mushrooms, manchego

sweet plates

moist honey layer cake 8 cinnamon, allspice and caramelized honey, whipped sour cream

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

yuzu crème brulee^ 8 japanese citrus infused custard, turbinado sugar crus

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

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

side plates

seared crostinis 3

fries with herbs de provence 4

join us sundays and mondays for a \$35 3 - course dinner

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make. Parties of 6 or more are subject to 20% service gratuity.

* - consuming raw or undercooked food may increase risk of food borne illness. 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