

## **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**

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

**spring risotto^ 11** asparagus, mint, crème fraiche, hazelnuts

**grilled pineapple salad^ 9** mesclun, manchego, citrus basil vinaigrette

**beef empanadas 10** smoked gouda, mixed greens, salsa creolla

**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** greens, pork belly, 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

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

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

**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

### **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