

**22\$ restaurant week lunch  
august 14<sup>th</sup> to 18<sup>th</sup>, 11am to 2pm**

any small, main and dessert  
whole table must participate  
menu subject to change

**6\$ lunch sangrias**

white peach, classic red or mojito

**6\$ lunch wine**

red, white or sparkling rosé

**small plates**

**grilled local peach salad**<sup>^</sup> mesclun, smoked almonds, 6 month manchego, champagne vinaigrette

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

**chilled corn gazpacho** grilled corn, coconut, crème fraiche

**roasted chicken empanada** mixed greens, piquillo pepper, smoked paprika sauce

**main plates**

**PEI mussels**<sup>^</sup> smoky tomato broth, caramelized onion, black forest ham, herbs, baguette

**crispy pork confit steak**<sup>^</sup> sweet potato puree, eggplant red pepper caponata, summer herb chimi churri

**arctic char salad**<sup>\*</sup> marinated egg, cherry tomato, fingerling potato, olives, creamy wuster vinaigrette

**house ruby gnocchi** summer squash, almond basil pesto, wild mushrooms, truffle, manchego

**sweet plates**

**honey layer cake** cinnamon, allspice and caramelized honey, whipped sour cream

**yuzu crème brulee**<sup>^</sup> japanese citrus infused custard, turbinado sugar crust

**ice cream**<sup>^</sup> old fashioned vanilla, wild blueberry or raspberry sorbet

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.

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

Chef Justé Židelyté