

small plates

barsotto 9 barley cooked risotto style, smoky shiitake mushroom, cultured garlic butter (kaštynys)

house spreads^* 12 chicken liver mousse, herb ricotta, burrata, pork rillettes, black currant jam, crostinis

smoked red beet soup^ 9 applewood bacon, crème fraiche

beef empanadas 10 mixed greens, smoked paprika sauce

charred octopus and pork belly^* 11 salad greens, marinated egg, fingerling potato, wuster vinaigrette

asian pear salad^ 9 mixed greens, hazelnuts, manchego, peppercorn vanilla vinaigrette

crispy broccoli 9 panko crust, pickled gold raisins, caraway, herb yogurt

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

main plates

arctic char* 23 house herb spaetzle pasta, oregano oil, tomato sauce

pork confit steak^ 25 sweet potato puree, eggplant caponata, herb chimi churri

house gnocchi 22 butternut squash emulsion, almond basil pesto, wild mushrooms, manchego

PEI mussels^* 18 caramelized onion, black forest ham, smoky tomato broth, herbs, baguette

braised beef cheek^ 26 radish, gold beets, creamy semolina, red wine demi glace

sweet plates

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

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

fried choco pie 8 old fashioned vanilla ice cream, chocolate coffee sauce

caramel bread pudding 8 vanilla bean ice cream, dulce de leche

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

ice cream^ deep chocolate or old fashioned vanilla, one scoop **3**, two **5**, three **7**

side plates

seared crostinis 3

fries with herbes de provence 4

join us sundays, mondays and tuesdays for a \$35 3 - course dinner
monday to friday \$21 2 - course lunch and 6\$ sangrias

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

* - 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 Justė Židelytė