

21\$ weekday lunch from 11 to 2

any small and main OR main and dessert

whole table must participate

6\$ lunch sangrias

winter red or mojito

small plates

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

beef empanadas 10 mixed greens, corn, smoked paprika sauce

smoked red beet soup^ 9 applewood bacon, crème fraiche

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

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

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

main plates

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

arctic char salad^* 19 greens, fingerling potato, marinated egg, taggiasca olive, creamy wuster vinaigrette

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

panko chicken sandwich 16 free range breast, gruyere, lettuce, truffle mayo, fries

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

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, melted belgian chocolate ganache

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

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

ice cream old fashioned vanilla, deep chocolate; one scoop **3**, two scoops **5**, 3 scoops **7**

side plates

seared crostinis 3

fries with herbs de provence 4

join us sundays, mondays and tuesdays 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 Justė Židelytė