

small plates

spring pea soup[^] **9** applewood bacon, kendall farms crème fraiche

chicken empanadas **10** roasted free range chicken, mixed greens, corn, smoked paprika sauce

barsotto **9** pearl barley cooked risotto style, smoky shiitake mushroom, cultured garlic butter (kaštinys)

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

charred octopus and pork belly^{^*} **11** polyface belly, salad greens, marinated egg, wuster vinaigrette

asian pear salad[^] **9** mixed greens, hazelnuts, 6 month manchego, peppercorn vanilla vinaigrette

crispy broccoli **9** panko crust, pickled sun dried raisins, caraway, herb greek yogurt

crème fraiche wings[^] **10** free range wings, kendall farms crème fraiche, korean chili paste, oyster sauce

main plates

citrus braised lamb shank[^] **30** elysian fields farm lamb, green asparagus risotto, candied orange

burrata gnocchi **22** organic basil pea pistou, house gnocchi, squash, wild mushrooms, smoked olive oil

seared arctic char^{*} **23** sustainable char, house herb spaetzle pasta, oregano oil, tomato sauce

pork confit steak[^] **25** heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

PEI mussels^{^*} **18** caramelized onion, black forest ham, smoky tomato broth, 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 gnache

dulce del eche bread pudding **8** caramel infused baguette, vanilla bean ice cream

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