

## small plates

**fried green tomato 12** crispy panko-buttermilk breading, melted pimento cheese, sweet tomato relish  
**my grandma's salad^ 9** mixed greens, cucumber, rye croutons, black sesame, dill buttermilk vinaigrette  
**english pea soup^ 8** applewood bacon, kendal 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, olive, soy brined egg, wuster dressing  
**crème fraiche wings^ 10** free range wings, kendall farms crème fraiche, korean chili paste, oyster sauce

## main plates

**citrus lamb shank^ 30** creamy semolina, asparagus, candied orange (+\$5 for dinner deal)  
**seared barramundi^\* 24** sustainable fish, chickpea puree, wilted baby mustard greens, tomato  
**burrata gnocchi 22** organic basil pea pistou, house gnocchi, zucchini, wild mushrooms, truffle oil  
**pork confit steak^ 25** heritage pork, sweet potato puree, snap peas, eggplant caponata, herb chimi churri  
**PEI mussels^\* 18** caramelized onion, black forest ham, smoky tomato broth, herbs, baguette

## sweet plates

**almond yogurt cake 8** strawberry merlot compote, vanilla ice cream  
**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 de leche 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 baguette 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.