

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.

Chef Justė Židelytė