

## **21\$ weekday lunch from 11 to 2**

any small and main OR main and dessert

whole table must participate

## **6\$ lunch sangrias**

classic red, mojito white, sparkling passion fruit

### **small plates**

**fried green tomato 12** panko buttermilk breading, melted pimento cheese, sweet tomato relish

**my grandma's salad^ 9** mixed greens, cucumber, rye croutons, black esame, dill buttermilk vinaigrette

**english pea soup^ 8** applewood bacon, kendall farms crème fraiche

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

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

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

### **main plates**

**barramundi salad^\* 19** sustainable fish, greens, soy brined egg, taggiasca olive, creamy wuster vinaigrette

**burrata gnocchi 19** house made gnocchi, organic basil pea pistou, zucchini, wild mushrooms, truffle oil

**pork confit steak^ 19** heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

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

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

### **sweet plates**

**almond yogurt cake 8** soaked semolina cake, strawberry merlot compote

**dulce de leche bread pudding 8** caramel infused baguette. vanilla bean 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 ganache

**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