

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