

## appetizers

**crispy broccoli 9** panko breading, pickled sun dried raisins, caraway spice, herb yogurt  
**asian pear salad^ 9** mixed greens, crushed hazelnuts, manchego cheese, peppercorn vanilla vinaigrette  
**barsotto 9** pearl barley cooked risotto style, crispy shiitake mushroom, cultured garlic cream (kąstinys)  
**hazelnut veloute^ 8** soup of roasted virginia apple and celery root, herb oil, apple pickle  
**chicken empanadas 10** roasted free range chicken, mixed greens, smoked paprika sauce  
**house spreads^\* 12** chicken liver mousse, herb ricotta, pork rilletes, pickles, currant jam, crostinis  
**charred octopus and pork belly^\* 11** salad greens, polyface belly, olive, soy brined egg, wuster dressing  
**crème fraiche wings^ 10** free range wings, kendall farms crème fraiche, korean chili paste, oyster sauce

## mains

**PEI mussels^\* 18** caramelized onion, black forest ham, smoky tomato broth, herbs, baguette  
**lamb^ 30** elysian fields farm shank, peach mostarda, semolina, wine citrus reduction (+\$5 deal)  
**seared arctic char\*^ 24** sustainable fish, house herb spaetzle pasta, corn relish, tomato sauce  
**house gnocchi 22** butternut squash, red beet gnocchi, basil, wild mushrooms, manchego, truffle oil  
**pork confit steak^ 25** heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

## sweets

**pumpkin cheesecake mousse^ 8** almond graham crumb, whipped cream  
**fried apple pie 8** dulce de leche, lavender honey, cinnamon sugar, old fashioned vanilla ice cream  
**brownie bread pudding 8** baguette soaked in bittersweet chocolate ganache, vanilla ice cream  
**lithuanian honey layer cake 8** cinnamon, allspice and caramelized honey, whipped lemon sour 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**

## sides

**seared baguette crostinis 3**  
**fries with herbes de provence 4**

sundays, mondays and tuesdays \$35 3 - course dinner deal (add +\$5 for lamb)  
monday to friday \$21 2 - course lunch deal, \$6 sangrias. happy hour 2pm to 5pm.  
one deal per person for lunch and dinner. whole table participation required

Parties of 6 or more are subject to 20% service charge.

\* - may be served raw or undercooked. consuming raw or undercooked food may increase risk of food borne illness.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef / owner Justė Židelytė