

## appetizers

- barsotto 9** (vg) pearl barley cooked risotto style, crispy shiitake, cultured garlic cream (kastinys)
- empanadas 10** roasted free range chicken, paprika sauce (add 3rd empanada +\$5)
- apple hazelnut soup^ 8** (vg) roasted virginia apple and celery root, herb oil, apple pickle
- crispy broccoli 9** (ve) panko breading, pickled sun dried raisins, caraway spice, herb yogurt
- winter salad^ 9** (vg) mixed greens, persimmon, manchego, bright citrus basil vinaigrette
- house spreads\* 12** (vg) chicken liver mousse, herb ricotta, pork rillettes, jam (extra crostinis +\$3)
- charred octopus and pork belly^\* 11** salad, polyface belly, olive, soy brined egg, tangy dressing

## mains

- lamb shank^ 29** braised elysian fields lamb, apple relish, semolina, wine citrus reduction (+\$5 deal)
- seared arctic char\*^ 24** sustainably raised fish, house spaetzle pasta, gold beets, tomato
- house gnocchi 22** (ve) squash, red beet gnocchi, pesto, wild mushrooms, manchego, truffle
- PEI mussels^\* 18** caramelized onion, black forest ham, smoky tomato broth, herbs, baguette
- pork confit steak^ 25** heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

## sweets

- passion fruit creme brulee^ 8** (ve) lime zest, candied orange
- fried apple pie 8** (vg) dulce de leche, lavender honey, cinnamon sugar, vanilla ice cream
- brownie bread pudding 8** (ve) baguette soaked in bittersweet chocolate, vanilla ice cream
- lithuanian honey layer cake 8** (ve) cinnamon, allspice and honey, whipped lemon sour cream
- beer float 8** (ve) "duck rabbit" brewery milk stout, vanilla bean ice cream
- ice cream^** (ve) deep chocolate or old fashioned vanilla, one scoop **3**, two **5**, three **7**

## sides

- seared baguette crostinis 3** (vg)
- fries with herbs de provence 4** (vg)

sundays, mondays and tuesdays \$35 3 - course dinner deal  
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.

vg - vegetarian, could be made vegan. ve - could be made vegetarian.

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

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

Chef / owner Justè Židelytė