

\$21 weekday lunch from 11 to 2

any appetizer and main OR main and sweet
one deal per person, whole table must participate

\$6 lunch sangrias

classic red, apple pie white, sparkling passion fruit

\$4 beer

lionshead american style lager, lion brewery, pa

weekday happy hour 2 to 5pm

appetizers

winter salad[^] 9 (vg) mixed greens, persimmons, manchego, bright citrus basil vinaigrette

barsotto 9 (vg) pearl barley cooked risotto style, crispy shiitake, cultured garlic cream (kastinys)

herb ricotta 8 (ve) fresh milk cheese with parsley and oregano, extra virgin olive oil, crostinis

empanadas 10 roasted free range chicken, mixed greens, 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

mains

char salad^{^*} 19 sustainable fish, greens, soy brined egg, taggiasca olive, creamy wuster vinaigrette

house gnocchi 19 (ve) butternut squash, red beet gnocchi, basil, wild mushrooms, manchego, truffle oil

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

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

panko chicken sandwich 16 free range breast, house pickle, truffle mayo, gruyere, brioche bun, herb fries

sweets

passion fruit creme brulee[^] 8 (ve) lime zest, turbinado sugar crust, 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 herbes 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.

^ - could be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef / owner Justė Židelytė