

**sundays, mondays and tuesdays** \$35 3 - course dinner deal  
**monday to friday** \$21 2 - course lunch deal and \$6 lunch sangrias. happy hour 2pm to 5pm.  
one deal per person for lunch and dinner. whole table participation requested  
\$10/\$29 chef's sangrias: white mojito, classic red, sparkling passion fruit

## appetizers

**green salad**<sup>^</sup> **9** (vg) toasted hazelnut, caramelized rye, manchego, champagne vanilla vinaigrette

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

**empanadas** **10** roasted free range chicken, mixed greens, paprika sauce (3rd empanada +\$5)

**crispy broccoli** **9** (ve) panko breading, pickled sun dried raisins, caraway spice, herb yogurt

**house spreads**\* **12** (vg) chicken liver mousse, herb ricotta, pork rillettes, jam (extra crostinis +\$3)

**charred octopus and pork belly**<sup>^</sup>\* **11** salad, polyface belly, olive, soy brined egg, tangy dressing

## mains

**house gnocchi** **22** (ve) green gnocchi, mint basil pesto, smoked almonds, manchego

**lamb shank**<sup>^</sup> **29** braised elysian fields lamb, apple relish, semolina, wine citrus reduction (+\$5 deal)

**seared arctic char**<sup>^</sup>\* **24** sustainably raised fish, house spaetzle pasta, gold beets, tomato

**PEI mussels**<sup>^</sup>\* **18** caramelized onion, black forest ham, smoky tomato broth, herbs, baguette

**pork confit steak**<sup>^</sup> **25** heritage pork, sweet potato puree, eggplant caponata, herb chimi churri

## sweets

**passion fruit creme brulee**<sup>^</sup> **8** (ve) lime zest, demerara 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) ginger coconut crunch, whipped lemon creme fraiche

**beer float** **8** (ve) "duck rabbit" brewery milk stout, vanilla bean ice cream

**ice cream**<sup>^</sup> (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)

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

vg - 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.

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

Chef / owner Justė Židelytė