

# happy Mother's day!

**\$38 for 3 courses**  
**select \$30 bottles of wine**

## 1st course

**fried green tomato** panko buttermilk breading, melted spicy pimento cheese, sweet tomato relish

**classic gazpacho**<sup>^</sup> (vg) chilled heirloom tomato soup, extra virgin olive oil

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

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

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

**charred pork belly (VA) and octopus**<sup>^\*</sup> mesclun mix, olive, soy brined egg, tangy dressing

## 2nd course

**seared barramundi**<sup>^\*</sup> sustainably raised fish (MA), leek risotto, asparagus, crispy almond crumb

**spring ragu** braised elysian fields lamb (PA), fresh pasta, pecorino, heirloom tomato salad

**PEI mussels**<sup>^\*</sup> (CAN) caramelized onion, black forest ham, smoky tomato, herbs, baguette

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

**pork confit steak**<sup>^</sup> (VA) sweet potato puree, new potato, eggplant caponata, chimi churri

## 3rd course

**strawberries and cream pie** (vg) fried pastry shell, milk caramel, cinnamon sugar, vanilla ice cream

**passion fruit creme brulee**<sup>^</sup> (ve) lime zest, demerara sugar crust, candied orange

**brownie bread pudding** (ve) baguette soaked in bittersweet chocolate, vanilla ice cream

**lithuanian honey layer cake** (ve) ginger coconut crunch, whipped lemon creme fraiche

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

**2 scoops of ice cream**<sup>^</sup> (ve) deep chocolate or old fashioned vanilla

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

All dishes are produced in house, we are also committed to natural, sustainable and local foods when possible.

Chef / owner Justė Židelytė