

**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

**fried green tomato 12** panko buttermilk breading, melted pimento cheese, sweet tomato relish

**spring leek soup^ 8 (ve)** creme fraiche, applewood smoked bacon

**green salad^ 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 (PA), greens, paprika sauce (3rd empanada +\$5)

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

**charred pork belly (VA) and octopus^\* 11** mesclun mix, olive, soy brined egg, tangy dressing

## mains

**seared barramundi\*^ 24** sustainably raised fish (MA), leek risotto, asparagus, crispy almond crumb

**lamb shank^ 29** braised elysian fields lamb (PA), orange, semolina, wine citrus jus (+\$5 deal)

**PEI mussels^\* (CAN) 18** caramelized onion, black forest ham, smoky tomato, herbs, baguette

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

**pork confit steak^ (VA) 25** sweet potato puree, eggplant caponata, chimi churri

## sweets

**passion fruit creme brulee^ 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^ (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.

^ - 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