

\$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, mojito white, sparkling passion fruit

\$4 beer

lionshead american style lager, lion brewery, pa

\$25 lunch bottles of house red or white wine

appetizers

leek soup[^] **8** creme fraiche, applewood smoked bacon

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

green salad[^] **9** (vg) toasted hazelnut, caramelized rye, manchego, champagne vanilla vinaigrette

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

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

mains

spring gnocchi **19** (ve) house gnocchi, zucchini, pesto, manchego, smoked almonds

fish salad^{^*} **19** seared barramundi (MA), greens, soy brined egg, taggiasca olive, creamy wuster vinaigrette

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

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

panko chicken sandwich **16** free range breast (VA), house pickle, truffle mayo, gruyere, brioche, 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} - 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