

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

summer salad[^] \$9 (vg) mixed greens, manchego, crispy rye, strawberry vinaigrette
gazpacho[^] \$8 (vg) chilled organic heirloom tomato (VA) soup, cucumber, herb oil
empanadas \$10 roasted free range chicken (PA), greens, paprika sauce (3rd empanada +\$5)
charred pork belly (VA) and octopus^{^*} \$11 mesclun mix, olive, soy brined egg, tangy dressing
house spreads^{*} \$12 (vg) pork rillettes (VA), chicken liver mousse, jam, pickles (extra bread +\$3)
fried green tomato \$12 (ve) panko buttermilk breading, pimento cheese, sweet tomato relish

mains

lamb ragu \$23 braised elysian fields lamb (PA), fresh pasta, english peas, calabrian chili, burrata
barramundi[^] \$24 sustainable fish (MA), leek asparagus risotto, creme fraiche, almond crumb
PEI mussels^{^*} (CAN) \$18 caramelized onion, black forest ham, smoky tomato, herbs, baguette
green gnocchi \$22 (ve) house gnocchi, smoked almonds, summer squash, pesto, manchego
pork confit steak[^] (VA) \$25 sweet potato puree, caponata, chimi churri

sweets

fried strawberry pie \$8 (vg) milk caramel, cinnamon sugar, vanilla ice cream
passion fruit creme brulee[^] \$8 (ve) lime zest, demerara sugar crust, candied orange
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 a 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

