

## 6 course chef's tasting \$38 for two (ve)

add third person \$23, add a bottle of sparkling \$25

**breakfast parfait** house ginger coconut granola, greek yogurt, black currants

**egg\*** truffled egg scramble, applewood smoked bacon

**\$5 pancake add on** single almond ricotta pancake, maple syrup

**empanadas** paprika sauce

**house spreads** accoutrements, crostinis (extra bread +\$3)

**hash** polyface pork belly, corn relish, gouda

**lithuanian doughnuts** milk caramel, confectioner's sugar

### appetizers

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

**breakfast parfait^ \$6 (ve)** VA grade A maple syrup, coconut granola, greek yogurt, black currant

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

**empanadas \$10** mixed greens, paprika sauce

### brunch mains

**omelette\*^ \$14 (ve)** basil pesto, gouda, homefries, green salad

**truffled eggs\*^ \$14 (ve)** egg scramble, applewood smoked bacon, homefries, green salad

**almond ricotta pancakes \$14 (ve)** house ricotta, VA grade A maple syrup, homefries, bacon

**BBQ pulled pork sandwich \$16** heritage pork, house BBQ, truffle mayo, pickles, brioche, herb fries

### brunch drinks

**caffe amouri french press coffee \$6** sugar and spice, cubano, organic decaf

**house cold brew \$3.5** slow brewed iced coffee

**chef's sangria glass \$10 / pitcher \$25** (sparkling passion fruit, red, white mojito)

**bottle of sparkling \$25** white or rosé

**juice \$2.5** orange, apple, mango

**currant affairs \$10** sparkling wine, elderflower, blackcurrant

**listen, honey... \$10** honey liquor, bourbon, lemon, ginger ale

**man-mosa \$8** IPA beer, orange juice, triple sec

**mimosa \$9** sparkling wine, orange juice

**poinsettia \$9** prosecco, cranberry juice, maraschino cherry

**bloody mary \$9** house spicy mix, vodka

### sides

**side salad^ \$3 (vg)**

**one pancake \$5(ve)**

**home fries^ \$3 (vg)**

**bacon^ \$4**

**french fries 4 (vg)**

**crostinis \$3 (vg)**

**two eggs^ 3 (ve)**

join us sundays, mondays, tuesdays for a \$35 3 - course dinner, mondays through fridays \$21 2 - course lunch and happy hour

\* - may be served raw or undercooked. consuming raw or undercooked food may increase risk of foodborne illness.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

ve - may be made vegetarian. vg - may be made vegan.

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

Chef / owner Justė Židelytė