

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

apple hazelnut soup[^] \$9 (vg) savory soup of celery root, roasted apples, herb oil
crispy broccoli \$9 (ve) panko buttermilk breading, herb yogurt, caraway spice, sun dried raisins
grilled peach salad[^] \$9 (vg) mixed greens, manchego, smoky almonds, champagne vinaigrette
empanadas \$10 mixed greens, grass fed beef (VA) filling, 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)

mains

PEI mussels[^]* \$18 caramelized onion, black forest ham, smoky tomato, herbs, baguette
lamb ragu \$23 braised elysian fields lamb (PA), fresh pasta, calabrian chili, burrata
gnocchi \$22 (ve) house made gnocchi, summer squash, pesto, manchego, truffle
pork confit steak[^] (VA) \$25 sweet potato puree, eggplant caponata, chimi churri
arctic char[^] \$24 sustainable fish, house spaetzle pasta, corn relish, tomato

sweets

fried apple pie \$8 (vg) milk caramel, lavender honey, cinnamon sugar, vanilla ice cream
pumpkin cheesecake mousse[^] \$8 (ve) ginger coconut crunch, lemon creme fraiche
brownie bread pudding \$8 (ve) baguette soaked in bittersweet chocolate, vanilla ice 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 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 Justè Židelytė