

\$35 3 - course dinner deal sunday through thursday 2pm-9pm.

\$21 2 - course lunch and \$6 sangrias monday through friday, 11am-2pm. happy hour 2pm- 5pm.

one deal per person for lunch and dinner. whole table participation requested.

chef's sangrias: classic red, sparkling apple.

appetizers

beet soup^ \$9 (vg) smoked beets, applewood bacon, creme fraiche

salad^ \$9 (vg) mixed greens, manchego, persimmon, citrus basil vinaigrette

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

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

gnocchi \$22 (ve) house made gnocchi, butternut emulsion, spaghetti squash, manchego

white wine mussels^* \$18 coconut milk, ginger, lemongrass, cilantro, basil

pork confit steak^ \$25 heritage pork (VA), sweet potato puree, caponata, chimi churri

lamb ragout \$23 elysian fields lamb (PA), semolina, squash, calabrian chili, red wine demi glace

arctic char^ \$24 sustainable fish, house spaetzle pasta, citrus braised fennel

sweets

lithuanian honey cake \$8 (ve) caramelized honey, cinnamon, layered with whipped creme fraiche

fried apple pie \$8 (vg) milk caramel, lavender honey, cinnamon sugar, vanilla ice cream

cheesecake mousse^ \$8 (ve) ginger coconut crunch, black currant jam

beer float \$8 (ve) "duck rabbit" brewery milk stout, vanilla bean ice cream

ice cream (ve) campfire s'mores or old fashioned vanilla^, one scoop **\$3**, two **\$5**, three **\$7**

sides

spaghetti squash \$6 (vg) with hazelnut, roasted garlic

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. ^ - could be made gluten friendly. Please note that fried items may be cross contaminated.

Please alert your server of your diet to accommodate you better. Not all ingredients are listed on the menu.

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

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