

## **\$21 weekday lunch from 11 to 2**

any appetizer and main OR main and sweet  
one deal per person, whole table participation requested

## **\$6 lunch sangrias**

classic red, sparkling apple

## **\$4 beer**

lionshead american style lager, lion brewery, pa

## **\$25 lunch bottles of house red or white wine**

### **appetizers**

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

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

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

**house spreads\* \$12 (vg)** chicken liver mousse, pork rillettes, pickles, jam (extra crostinis +\$3)

**empanadas \$10** mixed greens, grass fed beef, paprika sauce (3rd empanada +\$5)

### **mains**

**gnocchi \$19 (ve)** house made gnocchi, butternut emulsion, spaghetti squash, manchego

**white wine mussels^ \$16** coconut milk, ginger, lemongrass, basil, cilantro

**BBQ pulled pork sandwich \$16** heritage pork (VA), house pickle, truffle mayo, brioche, herb fries

**lamb ragout \$19** elysian fields farm lamb (PA), semolina, squash, calabrian chili, red wine demi glace

**arctic char^ \$19** sustainable fish, herb spaetzle pasta, citrus braised fennel

**pork confit steak^ \$19** heritage pork (VA), sweet potato puree, caponata, herb chimi churri

### **sweets**

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

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

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

**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 herbes de provence \$4 (vg)**

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

monday to friday happy hour 2pm to 5pm. \$4-\$6 small plates and drinks

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

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 or 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.

Chef / owner Justė Židelytė