

\$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

winter red, sparkling apple pie

\$4 beer

lionshead american style lager, lion brewery, pa

\$25 lunch bottles of house red or white wine

appetizers

barsotto \$9 (vg) barley cooked risotto style, crispy shiitake "bacon", whipped garlic cream

salad^ \$9 (vg) mixed greens, oranges, 6 month manchego, citrus basil vinaigrette

crispy squash nuggets \$9 (ve) roasted then fried kabocha squash (PA), panko breading, herb yogurt, caraway

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

house spreads* \$12 (vg) pork rilletes, house truffle ricotta, pickles, jam, etc (extra crostinis +\$3)

empanadas \$10 (ve) BBQ spaghetti squash, smoked gouda, roasted garlic, paprika sauce (3rd piece +\$5)

mains

wild mushroom risotto \$19 (vg) truffle aroma, manchego, creme fraiche

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

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

arctic char^ \$19 sustainable fish, house herb spaetzle pasta

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

sweets

tres leches \$8 (ve) light and creamy sponge cake soaked in 3 milks, citrus whip

coconut cheesecake mousse^ \$8 (ve) mango sauce, ginger coconut crunch

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

chocolate bar^ \$8 (ve) rich belgian chocolate, sugar cookie, candied orange almond crumb

sides

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

^{vg} - vegan/vegetarian upon request. ^{ve} - vegetarian upon request. [^] - gluten friendly upon request. 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. Parties of 6 or more are subject to a 20% service charge.

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

Chef / owner Justè Židelytė