



SNACKS

MARINATED OLIVES • \$5

SPICED HONEY ROASTED MIXED NUTS • \$6

ROSEMARY FOCACCIA WITH BUTTER • \$6
Housemade focaccia w/ whipped butter and chive

SAVORY HAND PIES • \$7 each

- Spinach + artichoke
- Indian curry vegetable
- Trout, leek + potato

BUTTERNUT SQUASH SOUP • \$8/14
warm winter spices balsamic reduction (v, gfp)

POTTED PORK RIELLETES • \$18
whole grain mustard, cornichons + toast points

PLATES

POACHED PEAR + WINTER GREENS SALAD • \$19
Castelfranco + Trevisano lettuces, radicchio, fennel, pomegranate seeds, pecans and vin cotto (v, vgp, gf)

GRILLED CHEESE • \$16
Goat + Gruyere cheeses, house made fig jam, Dijon mustard with mixed greens

CHICKEN POT PIE • \$25
The creamy, cozy classic, in our house-made pastry crust with mixed greens

STEAMED MUSSEL BOWL • \$22
house chorizo, chillies + tomato broth w/ house focaccia

TUNISIAN LAMB STEW • \$26
Braised lamb in a rich tomato base with fregola, chickpeas and mint chermoula (gfp)

MUSHROOM MAFALDE • \$29
Flowering Sun shiitake, maitake and blue oyster mushrooms, cream, herbs and pecorino romano (v)

SPAGHETTI BOLOGNESE • \$26
Beef and pork, creamy rich tomato sauce, pecorino

BANGERS & MASH • \$26
Housemade red wine + venison sausage with mashed potatoes and caramelized onion gravy (gf)

SIDES

SMASHED FINGERLING POTATOES • \$7
fried, tossed in herbs with garlic aioli (v, vgp, gf)

ROASTED DELICATA SQUASH • \$7
with brown butter + toasted hazelnuts (vgp, gf)

TOSSED GREEN SIDE SALAD • \$5 (vg, gf)

v=vegetarian, vg=vegan, gf=gluten free, vp=vegetarian possible