



## SNACKS

**MARINATED OLIVES** • \$5

**HONEY ROASTED MIXED NUTS** • \$6

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

**SAVORY HAND PIES** • \$7 each

- Spinach + artichoke
- Trout, leek + potato
- Curry, chickpea + spinach

**CREAMY TOMATO SOUP** • \$8/\$14 (v, gf)  
with basil herb oil

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

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

## PLATES

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

**FRENCH ONION GRILLED CHEESE** • \$17  
Gruyere + Provolone cheese, French onion style caramelized onion with mixed greens

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

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

**LOCAL MUSHROOMS AND POLENTA** • \$26  
Pan roasted King Trumpet, Maitake + Enoki mushrooms, romanesco, mascarpone polenta, mushroom jus (v, gf)

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

**PORK RAGU MAFALDE** • \$28  
Fresh handmade pasta, braised pork shoulder, rich tomato and bell pepper sauce + grated pecorino

## 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