



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
- Trout, leek + potato
- Beef, mushroom + stout

POTATO + LEEK SOUP • \$8/14
breadcrumb, rosemary + tarragon oil (v, gfp)

PLATES

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

FRENCH ONION GRILLED CHEESE • \$14
NY state aged cheddar, Swiss, French onion soup style caramelized onions (v)
add tomato soup \$7

CHICKEN POT PIE • \$23
The creamy, cozy classic, with house-made pastry crust with mixed greens

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

TUNISIAN LAMB STEW • \$25
Braised lamb in a rich tomato base with fregola, chickpeas and mint chermoula (gfp)

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

ROAST PORK BELLY • \$25
Fennel puree, caramelized apples, vegetable and herb slaw (gf)

SIDES

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

CRISPY SUNCHOKES • \$7
with toasted hazelnuts (vgp, gf)

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

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