



LUNCH MENU

POTTED PORK RIELLETES • \$18

whole grain mustard, cornichons + toast points

BUTTERNUT SQUASH SOUP • \$8/14

warm winter spices balsamic reduction (v, gfp)

CREAMY TOMATO SOUP • \$8/\$14

with basil herb oil

SAVORY HAND PIES • \$7 each

- Spinach + artichoke
- Indian curry vegetable
- Trout, leek + potato
- Local mushroom + pea

POACHED PEAR WINTER SALAD • \$19

Castelfranco + Trevisano 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

BAHN MI • \$19

Crispy pork belly with spicy mayo, pickles, cilantro, fresno chili + house salad

CHICKEN POT PIE • \$25

The creamy, cozy classic, in our house-made pastry crust with mixed greens

SIDES

ROASTED DELICATA SQUASH • \$7

with brown butter + toasted hazelnuts (v,gf)

CRISPY FINGERLING POTATOES • \$7

With fresh herbs and garlic aioli (gf)

TOSSED GREEN SIDE SALAD • \$5

Fresh greens and radish in a balsamic vinaigrette (v, gf)