

DINNER

SMALL PLATES

CHARCUTERIE PLATE

1 for \$5, 3 for \$15, 5 for \$20

NICKEL CITY CHEESE PLATE 18

daily selection of cheese and accompaniments

CLAM CEVICHE SPRING ROLL 14

peanut sauce

ROASTED LOCAL BEETS 8

whipped feta

LOBSTER BISQUE 8

cremini mushroom, Old Bay crackers

PIEROGI 10

sour cream

CRUNCHY SALAD 10

bitter greens, carrot butter, spicy peanuts,
popped kamut, miso vinaigrette

LIFEGUARD STYLE PIG EARS 12

oil cured chilis, marinara

LAMB AGNOLOTTI 18

San Marzano sauce, mint pesto, pistachio crumble, sage

FRIED MAINE BELLY CLAMS 19

tartar sauce, salt and vinegar fries, fried lemons

LARGE PLATES

SPICY LAMB LAAP 18

thai rice, herbs

LOCAL CHICKEN BREAST 28

daily preparation

VEGETABLE LASAGNE 28

tomato crema, pesto, parmesan fonduta

PIRI PIRI CHICKEN 28

dirty rice, tomato gravy, greens

SMOKED LOCAL PORK CHOP 42

crispy potato, greens, apple-rosemary puree, red eye gravy

Chef's tasting menu available upon request: three courses starting at \$55 per person.
Pig head dinners available weekdays for groups of six or more, with two weeks notice.

18% gratuity will be added to parties of 6 or larger