

# DINNER

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## SMALL PLATES

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### 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 BEET 8

whipped feta

### ASPARAGUS VELOUTÉ 10

pork crepinette, tempura ramp, cowslip

### 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

### SPICY LAMB LAAP 18

thai rice, herbs

### FRIED MAINE BELLY CLAMS 19

tartar sauce, salt and vinegar fries, fried lemons

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## LARGE PLATES

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### LAMB AGNOLOTTI 26

San Marzano sauce, mint pesto, pistachio crumble, sage

### LOCAL CHICKEN BREAST 28

daily preparation

### VEGETABLE LASAGNE 25

tomato crema, pesto, parmesan fonduta

### CRISPY CHICKEN 28

ramp dumplings, chicken broth

### 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