

# 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

### CHILLED ASPARAGUS SOUP 7

### ROASTED ASPARAGUS & GRIBICHE 8

brown butter, croutons

### ROASTED LOCAL BEET 8

whipped feta

### PIEROGI 10

sour cream

### CRUNCHY SALAD 10 / PERSON

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

### LIFEGUARD STYLE CRISPY PIG EARS 12

oil cured chilis, marinara

### ANTIPASTO SALAD 12 / PERSON

our cured meats, cheese, olives, beans, peppers, croutons, green garlic vinaigrette

### 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

buttermilk parmesan broth, peas, asparagus, fines herbs, argan oil

### LOCAL CHICKEN BREAST 28

daily preparation

### VEGETABLE LASAGNE 25

tomato crema, pesto, parmesan fonduta

### CRISPY CHICKEN 28

chickpeas, yogurt, radish, pomegranate molasses, sesame

### 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