

DINNER

SMALL PLATES

CHARCUTERIE BOARD

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

NICKEL CITY CHEESE BOARD 18

daily selection of cheese and accompaniments

PORK LIVER DEVILED EGGS 5

TOMATO AND RICOTTA TART 14

greens, green onion vinaigrette

ROASTED LOCAL BEET 8

whipped feta

BBQ PORK NUGGETS 10

our ranch

TAJARIN 18

cherry tomatoes, sesame, ricotta, basil, summer truffle

PIEROGI 10

sour cream

BURATTA 12

peaches, basil, zucchini, tomato

FRIED MAINE BELLY CLAMS 19

tartar sauce, salt and vinegar fries, fried lemons

POTATO GNOCCHI 16

peaches, blue cheese, pistachio, pesto

LARGE PLATES

SHRIMP FIDEOS 20

sofrito, fennel

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, giant Peruvian Lima beans, sausage jus

Chef's tasting menu available upon request: three courses starting at \$60 per person.
Pig head dinners available weekdays for groups of six or more, with two weeks notice.

20% gratuity will be added to parties of 6 or larger