

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

ROASTED EGGPLANT 10

yogurt, pomegranate, vadouvan

ROASTED LOCAL BEET 8

whipped feta

BBQ PORK NUGGETS 10

our ranch

TAJARIN 14

cherry tomatoes, sesame, ricotta, basil

PIEROGI 10

sour cream

BURRATA 12

raw squash salad, lemon vinaigrette, curry, fattoush

ROASTED SHISHITO 14

almonds, fonduta

KINPIRA CHARD 8

soy, sesame, jasmine rice

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