

# DINNER

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## SMALL PLATES

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### 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

### HONEY NUT SQUASH SOUP 10

honey crisp apple, pumpkin oil, beet chips

### ROASTED LOCAL BEET 8

whipped feta

### BBQ PORK NUGGETS 10

our ranch

### SMOKED FISH ON TOAST 12

shrimp and smoked fish mousse, house English muffin,  
tomato vinaigrette, smoked grapes

### PIEROGI 10

sour cream

### BURRATA 12

raw squash salad, lemon vinaigrette, curry, fattoush

### SPICY BRAISED PORK SUGO 14

tagliatelle, jalapeño, crispy pancetta

### NASHVILLE HOT CAULIFLOWER 12

pickles, white bread

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## LARGE PLATES

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### 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