



**LUNCH \$17**

DOES NOT INCLUDE TAX OR GRATUITY

Choose one from each course

**first course**

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**Ancient grain salad**

Farro | Quinoa | Charred radicchio | Almonds | sesame lemon vin | evoo marinated feta

**White bean soup**

Roasted garlic | caraway croutons | annato seed oil | chives

**second course**

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**Sweet n Sticky eggplant**

Pickled peppers | Burnt eggplant puree | house made ricotta | mint  
lupi legna hard roll

\*gf option: served on house lettuce mix

**Pork n Pickles**

Roasted berkshire pork | pork pate | cilantro | pickled carrots & diakon | lupi legna roll

**Berkshire pork Bolognese toast**

Sofrito | Pecorino romano | pickled onions | parsley | filone

\*gf option: served over grits



**ENJOY \$4 BLACK HOG BREWING  
CANS DURING RESTAURANT WEEK!!**



**DINNER \$34**

DOES NOT INCLUDE TAX OR GRATUITY  
Choose one from each course

**first course**

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**Ancient grain salad**

Farro | Quinoa | Charred radicchio | Almonds | sesame and lemon vin | evoo marinated feta

**White bean soup**

Roasted garlic | caraway croutons | annato seed oil | chives

**Beet salad**

Cabernet vinegar marinated beets | pickled beets | savory oats  
Whipped beet ricotta

**second course**

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**Clam chowdah**

Cockles | PEI mussels | seafood brodo | fingerling potatoes | celery  
herbed chevre

**Pork Bolognese**

berkshire pork | soffrito | house made strozzapreti | pecorino romano | lemon

**Chickpea Curry**

Cauliflower | broccoli | fresh turmeric | coconut milk | cilantro | mint | parsley

**Dessert**

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lemon curd pie | torched meringue

banana pudding | vanilla | nilla wafers

chocolate cake | toasted coconut cream cheese icing