



Specials for March 29th

Small Plates

Marinated Red and Gold Beets from Boldly Grown Farms, Herbed Chevre, Candied Walnuts, Watermelon Radish Slaw. \$12

Wild King Salmon, Kimchi and Cream Cheese Filled Potstickers with Stir-fried Hillcrest Farms Kale Rabe, Soy Ginger Dipping Sauce. \$16

Large Plate

Spicy Sunday Gravy.

Hot Italian Sausage, Meatballs and Pork Shoulder slowly braised in Tomato Sauce, Bucatini Pasta, Garlic Bread. \$30

Wine Special

Red Blend, Gundlach Bundschu, CA

Glass \$8 Bottle \$30

(Pair it with the Sunday Gravy!)

Desserts \$7

Apple Crisp with Vanilla Ice Cream.

Vanilla Bean Crème Brûlée.

(\$8 deposit will be added to takeout orders and returned once the dish is returned)

Ice Cream Sundae with Hot Fudge Sauce, Toasted Almonds, Whipped Cream and a Cherry on Top. (GF)

NOTICE

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Foodborne Illness. (*) Asterix indicates dishes that can be prepared raw or undercooked