



Specials for May 24th

Small Plate

Crispy Wild Prawn Wontons, shredded Iceberg Lettuce, Chili Crisp Aioli, Chive Oil. \$19

Pasta

Hand Made Egg Yolk Farfalle with Local Asparagus, Arugula, Lemon, Ricotta and Parmesan Reggiano. \$19 (V)

Large Plate

Smoked Pork Loin, Cheddar Grits, BBQ Sauce, Cabbage and Cilantro Slaw, Tobacco Onions.  
\$28

Desserts \$8

Strawberry-Rhubarb Crisp with Vanilla Ice Cream. (GF)

Taro Root Pudding with Local Strawberries, Whipped Cream and Candied Pistachios. (GF)

Sundae with Hot Fudge, 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.

