

COUNTYLICIOUS MENU

FRI & SAT DINNER - \$40

FIRST COURSE

Potato Gnocchi with Smoked Butter

Enright Cattle Co. braised short ribs | Pepitas,
Edwin county farms cabbage

*dairy free available *vegetarian available

- or -

Warm Mushroom Salad

Lighthall Cotija | miso honey | mustard | candied
malt | pickled onions

*vegetarian available *dairy free available

SECOND COURSE

Asado

selection of prime cuts of locally-sourced meats |
confit potatoes | seasonal vegetables

*dairy free available

- or -

Asado Vegetariano

Haloumi cheese | selection of seasonal vegetables |
confit potatoes

*can be gluten free *can be dairy free

DESSERT

Blue Wheelbarrow Beet & Dark Chocolate Cake

Maldon salt ganache

SUNDAY SERVICE - \$40

Stout & Oysters Experience

flight of four premium stouts | 6 freshly shucked
PEI oysters | selection of cured meats

DAILY LUNCH TAKE-OUT - \$20

Empanadas Argentinas

six frozen empanadas | chimichurri aioli

choose: roast chicken | beef | butter chicken |
mushroom (vegan)

THANK YOU FOR SUPPORTING OUR LOCAL SUPPLIERS



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