

HUMMUS

served with our house bread

CLASSIC

paprika, olive oil, vegetable crudité / 14.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 15.95

WILD MUSHROOM

truffled mushroom ragu, chives / 17.95

BEEF BRISKET

smoked bbq sauce / 18.95

CRISPY SHORT RIB HUMMUS

grilled onion, sherry, beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 15.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 15.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 16.95

BUTTERNUT SQUASH

toasted pepitas, mint,
spicy butternut chutney / 16.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweety drop pepper, marcona almond,
orange zest / 14.95

CHILLED CUCUMBERS

cashew cream,
dukkah, pickled fresno,
mint relish / 14.95

BRUSSELS SPROUTS & HONEYCRISP APPLE

pomegranate, marcona almond,
honey dijon vinaigrette / 16.95

GREEK VILLAGE

vine-ripened tomato,
persian cucumber, red onion,
kalamata olive, bell pepper,
feta, greek vinaigrette / 18.95

HOUSE-MADE STRACCIATELLA

heirloom tomato, toasted crouton,
arugula pesto / 22.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic,
sherry, cilantro / 21.95

YELLOWTAIL*

radish, cucumber, mint, fresno,
texas citrus koji / 22.95

SPICY TUNA TARTARE*

pineapple amba, pickled fresno,
crispy capers, lettuce cups / 23.95

MEDITERRANEAN BUTCHER

HEIRLOOM CHICKEN THIGHS

butternut squash, cipollini,
piquillo pepper, morita chicken jus / 22.95

PORK BELLY

house-made labneh, hot honey,
chili & mint vinaigrette / 29.95

SLOW-BRAISED BEEF SHORT RIB

parmesan polenta, tamarind,
pomegranate date glaze / 34.95

SHAWARMA-SPICED

PRIME SKIRT STEAK FRITES*

berbere red wine jus,
za'atar, feta / 38.95

CHAR-GRILLED LAMB CHOPS*

blistered broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 13.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
jalapeño / 14.95

BRUSSELS SPROUTS

pecan dukkah, harissa honey / 16.95

ROASTED CAULIFLOWER

labneh, aleppo, harissa honey / 18.95

HOT HONEY HALLOUMI

crispy garlic dukkah / 18.95

TRUFFLE BAKED ORZO

parmesan, lemon zest,
garlic breadcrumbs / 22.95

SEAFOOD

PISTACHIO CRUSTED HALIBUT*

turmeric couscous, green olive,
chimichurri / 32.95

JUMBO LUMP CRAB CAKES

garlic, shallot, lemon, frisée,
kale & dill remoulade / 32.95

GRILLED BRANZINO*

roasted tomato, sweet corn,
aleppo, corn purée / 34.95

KEBABS

served with basmati rice

GRILLED MUSHROOM

date, sherry vinaigrette, zhoug / 19.95

GRILLED CHICKEN

yogurt marinade, sweet pepper,
zhoug / 22.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 23.95

GRILLED SALMON*

sweet pepper, red onion,
zhoug / 25.95

BEEF TENDERLOIN*

bell pepper, cipollini onion, zhoug / 32.95

DESSERT

FROZEN GREEK YOGURT

olive oil,
sea salt
9.95

lemon
meringue
11.95

STICKY DATE CAKE

medjool date, whiskey caramel,
whipped cream / 12.95

PISTACHIO PANNA COTTA

orange granita, calamansi / 12.95

HONEY PIE

roasted grapes, sesame,
whipped cream / 12.95

CHOCOLATE CHOCOLATE CAKE

isot chili, whipped cream / 13.95

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.