

HUMMUS

served with our house bread

CLASSIC

paprika, vegetable crudité,
ceci / 14.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 15.95

SPICED CARROT

black grape, crispy lentil / 15.95

POBLANO

sweet corn succotash, corn pudding,
crispy hominy, black lime / 16.95

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 / 15.95

CHARRED EGGPLANT

aleppo, urfa pepper,
mint / 15.95

MUHAMMARA

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

COLD MEZZE

CHILLED CUCUMBERS

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

GREEK VILLAGE

vine-ripened tomato,
persian cucumber, red onion,
kalamata olive, bell pepper,
feta, greek vinaigrette / 19.95

HOUSE-MADE STRACCIATELLA

tomato, toasted crouton,
pistachio pesto, basil / 22.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic,
sherry, cilantro / 21.95

KANPACHI*

lychee, almond, fresno chili,
desert hibiscus vinaigrette / 22.95

YELLOWTAIL*

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

TUNA & RUBY RED GRAPEFRUIT*

red beet aguachile, apple,
mint, dill oil / 23.95

MEDITERRANEAN BUTCHER

HEIRLOOM CHICKEN THIGHS

potato purée, swiss chard,
butternut squash, cilantro,
morita chicken jus / 22.95

ROASTED PORK BELLY

apple, honey, cilantro,
calabrese vinaigrette / 28.95

MOROCCAN SPICED BRAISED SHORT RIB

caramelized sweet potato, green bean,
black lime / 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, lemon,
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

HOT HONEY HALLOUMI

crispy garlic dukkah / 18.95

TRUFFLE BAKED ORZO

parmesan breadcrumbs, chive,
lemon zest / 32.95

SEAFOOD

JUMBO LUMP CRAB CAKES

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

GRILLED BRANZINO*

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

ALASKAN HALIBUT*

roasted carrot, cashew, curry,
tomato butter sauce / 35.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool date, red onion, turmeric,
tzatziki / 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	brown butter, candied pecan 11.95
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STICKY DATE CAKE

medjool date, whiskey caramel,
whipped cream / 12.95

PISTACHIO PANNA COTTA

orange granita, calamansi / 12.95

SPICED CRÈME BRÛLÉE

vanilla, pumpkin spice / 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.