

HUMMUS

served with our house bread

CLASSIC
za'atar, olive oil,
vegetable crudité / 14.95

SMOKY GARLIC
charred avocado,
chili oil / 15.95

PUMPKIN
toasted pepitas, nutmeg,
brown butter / 17.95

WILD MUSHROOM
truffled mushroom ragu,
chives / 17.95

CRISPY SHORT RIB HUMMUS

grilled onion, sherry,
beef jus / 18.95

SPREADS

WHIPPED FETA
crushed pistachio, 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

JAPANESE
SWEET POTATO
miso, poblano, sesame,
honey / 16.95

COLD MEZZE

MARINATED
OLIVES & FETA
pickled cauliflower & onion,
sweet drop pepper,
marcona almond,
orange zest / 14.95

GREEK VILLAGE
SALAD
mighty vine tomato,
persian cucumber, red onion,
kalamata olive, bell pepper,
feta, greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

mighty vine tomato, toasted croutons,
basil, sherry vinaigrette / 20.95

RAW

TRUFFLED SALMON*
fried leek, roasted garlic,
garlic chive / 20.95

HALIBUT CEVICHE*
raspberry, english cucumber, corn,
passion fruit leche de tigre / 21.95

HAMACHI &
CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 22.95

BIG EYE TUNA
CARPACCIO*
hibiscus, kiwi, jalapeño,
pomegranate / 22.95

MEDITERRANEAN BUTCHER

CRISPY
CHICKEN THIGHS
potato purée,
aleppo, isot, cilantro,
chili garlic vinaigrette / 22.95

PORK BELLY
honeycrisp apple, cilantro,
harissa honey / 25.95

SLOW-BRAISED
BEEF SHORT RIB
parmesan polenta, tamarind,
pomegranate & date glaze / 34.95

SHAWARMA-SPICED
SKIRT STEAK FRITES*
berbere red wine jus,
za'atar, feta / 37.95

CHAR-GRILLED
LAMB CHOPS*
blistered broccolini, garlic yogurt,
pistachio & mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES
mizithra, rosemary,
scallion crema / 12.95

GREEN FALAFEL
avocado tzatziki, garlic tahini,
dania spice / 14.95

BRUSSELS SPROUTS
almond & cashew dukkah,
harissa honey / 16.95

TRUFFLE BAKED ORZO
parmesan, lemon zest,
garlic breadcrumbs / 32.95

SEAFOOD

GREEN CHILI
SHRIMP
garlic, parmesan,
calabrian chili breadcrumb / 23.95

FAROE ISLANDS
SALMON*
roasted cabbage, carrot puree,
pickled coriander,
concord grape / 28.95

HOKKAIDO
SCALLOPS
sweet corn, creamy polenta,
black lime / 40.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER
medjool date, red onion,
turmeric, tzatziki / 19.95

CHICKEN KEFTA
lemon, olive oil, tzatziki / 20.95

GRILLED CHICKEN
yogurt marinade,
sweet pepper, zhoug / 21.95

LAMB & BEEF KEFTA*
lemon, olive oil, tzatziki / 22.95

GRILLED SALMON*
sweet pepper, red onion,
zhoug / 25.95

DESSERTS

FROZEN GREEK YOGURT

olive oil,
sea salt
9.95

pistachio,
candied orange
11.95

CRÈME BRÛLÉE PIE
roasted apple, burnt honey / 12.95

STICKY DATE CAKE
medjool date, whiskey caramel,
whipped cream / 12.95

PASSIONFRUIT SEMIFREDDO
coconut, meyer lemon curd / 12.95

VEGAN
KATAIFI CARROT CAKE
cashew cream cheese,
sesame dukkah brittle, pineapple / 13.95

CHOCOLATE
ORANGE CREMEUX
pistachio, ginger & fennel
cookie crust, whipped cream / 14.95

*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.