

HUMMUS

served with our house bread

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

SMOKY GARLIC
preserved lemon,
chili oil / 15.95

SWEET POTATO
brown butter tahini,
toasted pecan, dukkah / 16.95

WILD MUSHROOM
truffled mushroom ragu,
chives / 17.95

CRISPY SHORT RIB

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

**WHITE CHEDDAR
LABNEH**
honeycrisp apple, almond granola,
lemon zest, cinnamon phyllo / 17.95

COLD MEZZE

**MARINATED OLIVES,
VEGETABLES & FETA**
sweety drop pepper, marcona almond,
orange zest / 14.95

**LABNEH & TURMERIC
YUZU GRANITA**
ginger, grapes, fennel / 15.95

**GREEK VILLAGE
SALAD**
tomato, persian cucumber, red onion,
kalamata olive, bell pepper, feta,
greek vinaigrette / 18.95

**HOUSE-MADE
STRACCIATELLA**
vine-ripened tomato, crouton,
pistachio pesto, sherry vinaigrette / 21.95

RAW

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

**HAMACHI &
CHARRED AVOCADO***
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 23.95

**SPICY TUNA
TARTARE**
pineapple amba, pickled fresno,
crispy capers, lettuce cups / 23.95

MEDITERRANEAN BUTCHER

GRILLED BEET STEAK
avocado crema,
black garlic & rosemary salt,
spicy hatch chili reduction / 18.95

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

ROASTED PORK BELLY
honeycrisp apple, hot honey harissa,
cilantro / 25.95

**SLOW-BRAISED
BEEF SHORT RIB**
parmesan polenta, roasted carrot,
preserved lemon agrodulce / 34.95

**SHAWARMA-SPICED
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,
dania spice / 14.95

BRUSSELS SPROUTS
almond & cashew dukkah,
harissa honey / 16.95

**HOT HONEY
HALLOUMI**
crispy garlic dukkah / 18.95

**TRUFFLED
BAKED ORZO**
parmesan, lemon zest,
garlic breadcrumbs / 29.95

SEAFOOD

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

**JUMBO LUMP
CRAB CAKES**
garlic, shallot, lemon, frisée,
kale & dill remoulade / 34.95

**GRILLED
BRANZINO***
marcona almond salsa verde,
brown date, charred lemon / 42.95

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

FAROE ISLANDS SALMON*
sweet pepper, red onion,
zhoug / 26.95

BEEF TENDERLOIN*
bell pepper, cipollini onion,
zhoug / 32.95

DESSERTS

FROZEN GREEK YOGURT

olive oil,
sea salt
9.95

pistachio,
candied orange
11.95

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

LEMON MERINGUE BAR
citrus crema,
graham cracker crust / 12.95

BANANA PUDDING CAKE
vanilla wafer crumble,
chocolate feuilletine / 13.95

**CHOCOLATE
CHOCOLATE CAKE**
isot chili, chocolate sauce,
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.