

HUMMUS

served with our house bread

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

SMOKY GARLIC
preserved lemon,
chili oil / 15.95

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

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

HOUSE-MADE LABNEH
strawberry, aleppo, sumac,
pecan / 17.95

COLD MEZZE

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

MELON & GRANITA
avocado, mint, lemon balm,
urfa pepper vinaigrette / 15.95

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

HOUSE-MADE STRACCIATELLA

heirloom tomato, torn crouton,
pistachio pesto, basil / 21.95

RAW

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

HAMACHI*
local peach, charred avocado,
strawberry, thai basil,
green chili oil / 23.95

TUNA & WATERMELON*
cucumber, fresno, mint,
yuzu nigella viniagrette / 23.95

MEDITERRANEAN BUTCHER

CRISPY
CHICKEN THIGHS
potato purée, cilantro,
sugar snap & english peas,
chili garlic vinaigrette / 22.95

ROASTED PORK BELLY
grilled local peaches, harissa honey,
aleppo, mint / 25.95

BRAISED LAMB
WRAPPED IN EGGPLANT
tomato ragu, graviera cheese,
kalamata olive, date, cinnamon / 26.95

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*
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

SEAFOOD

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

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

PAN-ROASTED
HALIBUT*
marcona almond salsa verde,
date brown butter,
charred lemon / 34.95

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
graham cracker crust,
citrus crema / 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.