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

BRUNCH

BLACKBERRY DROP BISCUIT
blackberry compote,
balsamic whipped cream / 7.95

AVOCADO TOAST
pomegranate, preserved lemon,
mint / 13.95

KHACHAPURI*
baked egg, cremini mushroom,
graviera, green onion / 15.95

SHORT RIB SHAKSHUKA*
local eggs, spicy harissa, graviera,
roasted potato / 19.95

KEFTA & EGGS*
lamb & beef kefta, fried eggs,
tzatziki, lemon dill rice / 23.95

SHAWARMA-SPICED SKIRT STEAK & EGGS*
fried eggs, crispy potato,
tzatziki / 39.95

JERUSALEM BAGEL & SMOKED SALMON SPREAD
sumac red onion, tomato,
caper, labneh / 19.95

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

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

BRUNCH COCKTAILS

KALIMERA
kir yianni "akakies" sparkling rosé,
peach, thyme / 15

BRUNCH BRAMBLE
gin mare, blackberry,
maple, lemon / 15

CARAJILLO MARTINI
beatrix voyager espresso,
vodka, licor 43, coffee liqueur,
demerara / 15

HARISSA BLOODY MARY
chili-garlic vodka,
sweety drop pepper, pickled onion,
pickled cauliflower, dill / 16

COFFEE & TEA

LA COLOMBE COLD BREW / 6

LA COLOMBE DRAFT LATTE
vanilla oat milk or mocha / 6

ORGANIC RISHI TEA
blueberry hibiscus,
jasmine green, matcha super green,
chamomile, earl grey / 4.95

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