

HUMMUS served with our house bread CLASSIC paprika, olive oil, vegetable crudité / 11.95 ARTICHOKE sunflower seed tahini, sunflower sprouts / 11.95 SMOKY GARLIC ceci, aleppo & ufra peppers, preserved lemon / 12.95 LAMB RAGU* braised lamb shoulder, spicy harissa / 16.95	COLD MEZZE MARINATED OLIVES & FETA marcona almond, lemon zest, middle east spices / 10.95 GRILLED CARROTS W/ LEMON JAM rosemary smoked yogurt, caraway, za'atar / 11.95 VILLAGE SALAD kalamata olive, tomato, cucumber, red onion, feta, greek vinaigrette / 13.95	HOT MEZZE CRISPY POTATOES mizithra, rosemary, scallion crema / 10.95 GREEN FALAFEL avocado tzatziki, garlic tahini, jalapeño / 11.95 BRUSSELS SPROUTS almond & cashew dukkah, harissa honey / 12.95	KEBABS served with basmati rice GRILLED CAULIFLOWER medjool date, red onion, turmeric, tzatziki / 14.95 GRILLED CHICKEN* yogurt marinade, sweet peppers, zhoug / 15.95 LAMB & BEEF KEFTA* lemon, olive oil, tzatziki / 17.95 GRILLED SALMON* sweet peppers, red onion, lemon, olive oil, zhoug / 24.50	BRUNCH COCKTAILS LOOSE PAMPLEMOUSSE waterloo no. 9 gin, campari, raspberry, lemon, soda / 13 SHAY'S PARADISE cocchi americano, dolin blanc, licor 43, basic vodka, lemon, peychaud's bitters, prosecco / 13 BLUE TACOMA banhez mezcal, blueberry, ginger, lemon / 13
SPREADS WHIPPED FETA crushed pistachio, aleppo, olive oil, lemon zest / 12.95 CHARRED EGGPLANT house yogurt, lemon, california olive oil / 12.95 AVOCADO & SWEET PEA jalapeño, lime, cilantro / 12.95 MUHAMMARA roasted pepper, isot chili, walnut, pomegranate molasses / 12.95	RAW AHI TUNA* honeycrisp apple, pomegranate, shaved fennel, nigella yuzu vinaigrette / 15.95 YELLOWTAIL* texas citrus, jalapeño, crispy rice / 16.95 ORA KING SALMON* crispy capers, red onion citrus vinaigrette / 16.95	BRUNCH KEFTA & EGGS* lamb & beef kefta, fried eggs, tzatziki, lemon dill rice / 17.95 SHORT RIB SHAKSHUKA* local eggs, spicy harissa, graviera, roasted potato / 17.95	DESSERT LEMON MERINGUE FROZEN GREEK YOGURT 7.95 FROZEN GREEK YOGURT olive oil, sea salt / 7.95 HALVA roasted grapes, marcona almond / 10.95	COFFEE & TEA LA COLOMBE COLD BREW COFFEE / 6 LA COLOMBE DRAFT LATTE double shot, vanilla, or mocha / 6 ORGANIC RISHI TEA blueberry hibiscus, jasmine green, yuzu peach green, chamomile, earl grey / 3.95

GLUTEN-FREE BRUNCH

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