

## HUMMUS

served with our house bread

### CLASSIC

za'atar, olive oil,  
vegetable crudité / 13.95

### SMOKY GARLIC

charred avocado,  
chili oil / 14.95

### JAPANESE SWEET POTATO

miso, poblano,  
sesame, honey / 15.95

### SWEET CORN

ceci, aleppo,  
chive, black lime. / 16.95

## CRISPY SHORT RIB HUMMUS\*

poached egg, sherry jus,  
grilled onion, chive / 18.95

## SPREADS

### WHIPPED FETA

crushed pistachio, olive oil,  
lemon zest / 14.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 14.95

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 15.95

## COLD MEZZE

### MARINATED OLIVES & FETA

pickled cauliflower & onion,  
sweaty drop pepper, marcona almond,  
orange zest / 14.95

### CHILLED CUCUMBERS

cashew cream, dukkah,  
pickled fresno, mint relish / 14.95

### GREEK VILLAGE SALAD

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

## HOUSE-MADE STRACCIATELLA

grilled peach, crouton,  
basil, pistachio pesto / 18.95

## RAW

### TRUFFLED SALMON\*

fried leek, roasted garlic,  
sherry, cilantro / 18.95

### HALIBUT CEVICHE\*

red plum, cucumber, corn,  
passionfruit leche de tigre / 19.95

### BIG EYE TUNA & WATERMELON\*

radish, yuzu nigella vinaigrette / 19.95

### HAMACHI\*

peach, turmeric, lemon verbena / 19.95

## BRUNCH

### STRAWBERRY-RHUBARB DROP BISCUIT

strawberry-rhubarb jam,  
whipped cream / 7.95

### CHOCOLATE BABKA FRENCH TOAST

maple syrup / 12.95

### AÇAÍ BOWL

blueberry, banana, pomegranate,  
dukkah, coconut, mint / 14.95

### SUMMER FRITTATA

corn, heirloom tomato,  
jalapeño, oaxaca cheese / 15.95

### KHACHAPURI\*

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

### SHORT RIB SHAKSHUKA\*

local eggs, spicy harissa,  
graviera, roasted sweet potato / 19.95

### SHAWARMA-SPICED SKIRT STEAK & EGGS\*

fried eggs, crispy potato, tzatziki / 32.95

## JERUSALEM BAGEL

house made labneh,  
honey, za'atar / 19.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 12.95

### GREEN FALAFEL

avocado tzatziki, garlic tahini,  
dania spice / 13.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 14.95

## KEBABS

served with basmati rice

### GRILLED CAULIFLOWER

medjool date, red onion,  
turmeric, tzatziki / 16.95

### CHICKEN KEFTA

lemon, olive oil, tzatziki / 18.95

### GRILLED CHICKEN

yogurt marinade,  
sweet pepper, zhoug / 19.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 19.95

### GRILLED SALMON\*

sweet pepper, red onion, lemon,  
olive oil, zhoug / 24.95

## 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, sopsressata,  
piparra pepper, halloumi / 16

## ZERO PROOF

### BEATRIX COFFEE ROASTERS COLD BREW / 6

### SAY LESS

ritual tequila substitute,  
passion fruit, lime / 12

### ONE FOR THE ROAD

blackberry cardamom cordial,  
yuzu, soda / 12

### MOCKINGBIRD

ritual bitter aperitif, pineapple,  
hibiscus, pomegranate / 12

\*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.