

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

WILD MUSHROOM

truffled mushroom ragu,
sherry, garlic / 17.95

LAMB RAGU

braised lamb, spicy harissa / 18.95

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,
sweety drop pepper,
marcona almond,
orange zest / 14.95

GREEK VILLAGE SALAD

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

HOUSE-MADE STRACCIATELLA

marinated tomato, crouton,
sherry vinaigrette / 18.95

RAW

KING SALMON*

blood orange, beet,
horseradish, dill / 18.95

HALIBUT CEVICHE*

gooseberry, tomato, black lime,
rocoto vinaigrette / 18.95

AHI TUNA CARPACCIO*

winter citrus, fresno, ginger,
persimmon vinaigrette / 19.95

HAMACHI*

pomegranate, jalapeño, turnip
passion fruit vinaigrette / 19.95

BRUNCH

BLACKBERRY DROP BISCUIT

blackberry thyme jam,
whipped cream / 6.95

WINTER VEGETABLE FRITTATA

brussels sprout, mushroom,
butternut squash, parmesan / 15.95

KHACHAPURI*

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

SHORT RIB SHAKSHUKA*

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

KEFTA & EGGS*

choice of
chicken kefta or lamb & beef kefta
fried eggs, tzatziki,
lemon dill rice / 19.95

SHAWARMA-SPICED SKIRT STEAK & EGGS*

fried eggs, crispy potatoes,
tzatziki / 32.95

SMOKED SALMON SPREAD & JERUSALEM BAGEL*

sumac red onion, tomato,
caper, labneh / 19.95

KEBABS

served with basmati rice

GRILLED CAULIFLOWER

medjool dates, red onion,
turmeric, tzatziki / 15.95

CHICKEN KEFTA*

lemon, olive oil, tzatziki / 18.95

GRILLED CHICKEN*

yogurt marinade,
sweet peppers, zhoug / 19.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 19.95

GRILLED SALMON*

sweet peppers, red onions, lemon,
olive oil, zhoug / 24.95

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

COCKTAILS

KALIMERA

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

BRUNCH BRAMBLE

gin mare, blackberry, maple, lemon / 15

CARAJILLO MARTINI

beatrice voyager espresso, vodka,
licor 43, coffee liqueur, demerara / 15

HARISSA BLOODY MARY

chili-garlic vodka, chorizo,
piparra pepper, halloumi / 16

ZERO PROOF

BEATRIX COFFEE ROASTERS COLD BREW / 6

FAUX-LOMA

appel's pineapple serrano cordial,
lime, three cents greek
grapefruit soda / 10

ONE FOR THE ROAD

blackberry cardamom cordial,
yuzu, lime, soda / 10

GIVE ME LIFE

lyre's classico sparkling,
strawberry, rose, bitters / 10

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

BRUNCH

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks.

We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.