

HUMMUS

served with our house bread

CLASSIC

za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC

charred avocado, chili oil / 14.95

FAVA BEAN

asparagus, morel, ramp,
brown butter, dried mint / 15.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 15.95

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

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

marinated tomato, crouton,
sherry vinaigrette / 18.95

RAW

TRUFFLED SALMON*

fried leek, roasted garlic,
sherry, cilantro / 18.95

HALIBUT CEVICHE*

gooseberry, tomato, black lime,
rocoto vinaigrette / 18.95

AHI TUNA CARPACCIO*

white asparagus, lemon,
red pepper emulsion / 19.95

HAMACHI*

kiwi, serrano, pomegranate,
sweet lime vinaigrette / 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

SPRING VEGETABLE FRITTATA

asparagus, fava, english pea, tomato,
parmesan, pea sprouts / 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

SMOKED SALMON SPREAD & JERUSALEM BAGEL*

sumac red onion, tomato,
caper, labneh / 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, sopressata,
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

FIRE SIGN

ghia sumac & chili spritz,
mango, lime / 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 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.

BRUNCH