



HUMMUS

CLASSIC za'atar, vegetable crudite, california olive oil / 13.95

CELERY ROOT honey crisp apple, ufra pepper oil / 14.95

“BHEL” HUMMUS pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95

SWEET CORN aleppo, chive, black lime / 16.95

LAMB RAGU slow-braised lamb, spicy harissa / 21.95

SPREADS

CHARRED EGGPLANT
aleppo, mint, olive oil / 15.95

SPICY WHIPPED FETA
smoky morita chili & pistachio muhammara,
pomegranate / 16.95

TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 16.95

WHITE CHEDDAR LABNEH
honey crisp apple, lemon zest,
almond granola, cinnamon phyllo / 17.95

RAW

CITRUS CURED SALMON*
cucumber, kohlrabi, cherry bomb pepper,
dill, buttermilk vinaigrette / 21.95

HAMACHI &
CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 23.95

SPICY TUNA TARTARE*
calabrian chili, mint, puffed wild rice,
pineapple amba, lettuce cups / 23.95

SALADS

KALE CAESAR pecorino, pickled raisin, toasted breadcrumb / 17.95

GREEK VILLAGE romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 19.95

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 21.95
add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95 add grilled shrimp / 14.95

VEGETABLES

FETA & OLIVES marcona almonds, sweetie drops, lemon zest, middle east spice / 14.95

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 16.95

CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive / 17.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 13.95

GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95

MUSHROOM “ESCARGOT” garlic, parmesan, calabrian chili breadcrumb / 16.95

HOT HONEY HALLOUMI crispy garlic dukkah / 16.95

PARMESAN FARROTTO W/ DELICATA SQUASH pecan, date, brown butter, squash vinaigrette / 20.95

KEBABS

served with basmati rice

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 19.95

CHICKEN KEFTA lemon, olive oil, tzatziki / 20.95

GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug / 22.95

LAMB & BEEF KEFTA* slagel family farms beef, lemon, olive oil, tzatziki / 23.95

FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 26.95

GRILLED OISHII SHRIMP* roasted tomato, souvlaki, lemon, zhoug / 32.95

BEEF TENDERLOIN* bell pepper, cipollini onion, zhoug / 32.95

SEAFOOD & BRAISES

GRILLED SPANISH OCTOPUS chermoula, green olive, almond saffron aioli / 29.95

GRILLED BRANZINO pistachio aillade, brown butter, charred lemon / 42.95

SPICED CHICKEN THIGHS thai chili, garlic, charred lemon & mint yogurt / 22.95

TRENNE PASTA W/ BRAISED LAMB tuscan kale, parmesan, extra virgin olive oil / 28.95

SLAGEL FAMILY FARMS BEEF SHORT RIB parmesan polenta, grapes, green beans, pomegranate & date molasses / 36.95

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

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.