



HUMMUS

- CLASSIC za'atar, vegetable crudité, california olive oil / 13.95
- SWEET CORN aleppo, chive, black lime / 16.95
- CELERY ROOT honey crisp apple, ufra pepper oil / 14.95
- BROCCOLI & KALE romanesco cauliflower, rapini, calabarian chili, pine nut, pickled raisin / 17.95
- LAMB RAGU slow-braised lamb, spicy harissa / 21.95

SPREADS

- CHARRED EGGPLANT
aleppo, mint, olive oil / 15.95
- TOASTED ALMOND & GARLIC
castelvetrano olive, fresh herbs / 16.95
- SPICY WHIPPED FETA
smoky morita chili & pistachio muhammara,
pomegranate/ 16.95
- RED BEET & HORSERADISH
crème fraîche, shiso verde / 16.95
- WHITE CHEDDAR LABNEH
honey crisp apple, lemon zest,
almond granola, cinnamon phyllo / 17.95

RAW

- BIG EYE TUNA*
honeycrisp apple, pomegranate, chives,
yuzu nigella vinaigrette / 23.95
- ORA KING SALMON CRUDO*
persimmon, toasted brown rice,
cinnamon, citrus tea / 21.95
- OCTOPUS CARPACCIO
marinated sweet pepper, apricot honey,
petit potato crisp / 21.95
- SPICY TUNA TARTARE*
calabrian chili, mint, puffed wild rice,
pineapple amba, lettuce cups / 23.95
- HAMACHI & CHARRED AVOCADO*
coconut cream, lychee, jalapeño,
makrut lime vinaigrette / 23.95

SALADS

- BRUSSELS SPROUTS & HONEY CRISP APPLE pomegranate, marcona almond, honey dijon vinaigrette / 16.95
- LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili / 17.95
- CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, red grape, mama lil's, asiago, citrus vinaigrette / 17.95
- GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette / 21.95
- HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto / 21.95
- add green falafel / 6.95 add grilled chicken / 7.95 add faroe islands salmon* / 10.95 add grilled shrimp* / 14.95

VEGETABLES

- BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce / 16.95
- CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive / 17.95
- ROASTED SUNCHOKES date molasses, caramelized buttermilk, brown butter, mizuna greens / 16.95
- BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, preserved lemon / 16.95

HOT MEZZE

- CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95
- GREEN FALAFEL beet tzatziki, tahini, lemon zest / 14.95
- SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema / 16.95
- MUSHROOM "ESCARGOT" garlic, parmesan, calabrian chili breadcrumb / 16.95
- BAKED PARMESAN FARROTTO delicata squash, date, brown butter, pecan, chive / 19.95

SANDWICHES & BOWLS

sandwiches served with mesclun greens or za'atar fries

- CHICKEN CAESAR WRAP calabrian chili crunch, caesar dressing, house laffa / 18.95
- BRAISED SHORT RIB SANDWICH beef jus, hummus, purple cabbage, crispy shallot / 18.95
- ANCIENT GRAIN BOWL honey nut & japanese squash, persimmon, kale, quinoa, farro, bulgur, golden balsamic aioli / 19.95
- SHAWARMA-SPICED CHICKEN BOWL turmeric rice, avocado, preserved lemon / 19.95
- FAROE ISLANDS SALMON BOWL* seasonal vegetables, avocado, basmati lentil rice, preserved lemon vinaigrette / 26.95

KEBABS

- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug, basmati rice / 19.95
- GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice / 22.95
- SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups / 23.95
- FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice / 26.95
- GRILLED OISHII SHRIMP* roasted tomato, souvlaki, lemon, zhoug, basmati rice / 29.95

*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.