



ēma

SPREADS

served with our house bread

HUMMUS za'atar, vegetable crudité / 13.95

TOASTED ALMOND & GARLIC castelvetro olives, fresh herbs / 13.95

HOUSE-MADE LABNEH spring pea & lentil salad, radish, mint, dill / 13.95

CHARRED EGGPLANT walnuts, garden herbs, pomegranate molasses / 14.95

GINGER TURMERIC LABNEH spring onion salsa verde, sesame / 15.95

HUMMUS W/ LAMB RAGU* braised lamb, spicy harissa / 17.95

MARKET VEGETABLES

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey / 14.95

BLISTERED SNAP PEAS greek yogurt, tomato-chili relish, garlic crunch, sesame / 15.95

BEETS AND BERRIES strawberry harissa, charred avocado, crispy lentils, herbs / 15.95

RAW

ORA KING SALMON* japanese sesame, shaved asparagus, radish, crispy shallot / 16.95

HAMACHI & WATERMELON* hibiscus agua chile, avocado, green chili / 18.95

AHI TUNA CARPACCIO* garlic scape, serrano, truffle vinaigrette, cilantro flower / 18.95

COLD MEZZE

FETA & OLIVES marcona almonds, lemon zest, middle east spices / 13.95

GREEK SALAD romaine, tomatoes, cucumbers, feta, red peppers, dijon vinaigrette / 14.95

HOUSE-MADE STRACCIATELLA mighty vine tomatoes, croutons, sherry shallot vinaigrette, basil / 18.95

HOT MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema / 11.95

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice / 12.95

BRUSSELS SPROUTS crispy shallots, pumpkin seeds, sherry glaze / 13.95

SWEET CORN FARRO black lime, parmesan, aleppo / 16.95

SPICY TOOTHPICK LAMB cumin, chilies, house yogurt / 18.95

SEAFOOD

GRILLED OCTOPUS* calabrian chili conserva, fava bean masabacha, cara cara orange, piquillo / 24.95

GRILLED BRANZINO* brown butter, local ramp giardiniera, fresno, pomegranate, mint / 28.95

ROASTED HALIBUT* fresh amba, mango, fresno, sweet corn puree, lime / 29.95

KEBABS

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 15.95

CHICKEN KEFTA* lemon, olive oil, tzatziki / 17.95

GRILLED CHICKEN* yogurt marinade, sweet peppers, zhoug / 18.95

LAMB & BEEF KEFTA* lemon, olive oil, tzatziki / 18.95

FAROE ISLAND SALMON* sweet peppers, red onions, lemon, olive oil, zhoug / 24.95

*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 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.

DINNER