

may 10

## savory

- spicy broccoli & squash soup* fresno chili, ginger, fava greens 11
- israeli picnic* charred onion tabbouleh, carrot pepita hummus, spring labneh, warm pita 16
- french omelette* kebab spiced mushrooms & leeks, fromage blanc, turmeric honey drizzle 19
- jerusalem bagel* moroccan spiced king salmon, sunnyside eggs, preserved lemon cream cheese 23
- skillet frittata* olive oil poached potatoes, english peas, sheep's cheese, charred onion romesco 19
- levantine spiced brisket* soft scrambled eggs, roasted broccoli, pistachio tahini 21
- shakshuka* chickpea, peppers & tomato stew, griddled halloumi, baked eggs 18; with pita 20
- cassoulet* heirloom shellbeans & sauerkraut, toulouse sausage, duck confit, poached egg 22
- pan fried chicken falafel* spicy tomato yogurt, poached egg, chicories salad 21
- turkish flatbread* berbere pork sausage, asparagus, feta scrambled eggs, ancho chili sauce 21
- spring lamb ragout* ras el hanout mushrooms & snap peas, buckwheat polenta, mint gremolata 23
- chopped seafood salad* local halibut & shrimp, asparagus, chickpeas, dukkah olive vinaigrette 23
- persian meatball tagine* adassi rice, carrots & kale, tamarind green chili ragout, herb yogurt 21
- bocadillo* griddled pork loin sandwich, melted gruyere, rhubarb mostarda, house pickles 21
- zhong trout sandwich* bacon, urfa goat cheese, beet olive relish, moroccan carrot salad 21
- lamb burger* feta-studded patties, fennel tzatziki, li'l salad 19

## sweet

- moroccan rice pudding* rose scented rhubarb, toasted almonds, maple honey 10
- persian love cake* cardamom, lemon zest, pistachio rosewater glaze 10
- dark chocolate halvah brownie* tahini swirl, mint whipped cream 10
- warm brioche buns* cinnamon sugar dusted, vermont goat cheese, tarragon cherries 11

**MENU PRICES INCLUDE ALL SERVICE, NO TIPS ALLOWED!**

consuming raw or undercooked food may increase your risk of foodborne illness