

Spreads

served with toasted sourdough and fresh crudités

CLASSIC HUMMUS	\$12.00
chickpeas, paprika, olive oil	
CARROT HUMMUS	\$12.00
carrot puree, lemon, garlic, cumin, olive oil, za'atar	
BEEF & PECAN SPREAD	\$12.00
beets, pecans, yogurt, lemon juice, zest	
SPICY BABA GHANOUSH	\$12.00
charred eggplant puree, lemon, garlic, tahini, chilies	
<i>extra sourdough or crudités \$2.50</i>	

Soups & Salads

add protein to salads: egg any style \$2, grilled chicken \$6

GAZPACHO	\$8.00
tomatos, red peppers, garlic, Sherry vinegar	
TOMATO & BEET SALAD	\$12.00
tomatos, beets, ricotta, olive oil, vinegar	
GEM LETTUCE	\$10.00
herb dressing, radishes, carrots, cucumber, avocado	
SUMMER SQUASH SALAD	\$12.00
feta, mint, chili, arugula, lemon vinaigrette	

Sandwiches

choice of one side

CLUB SANDWICH	\$15.00
turkey, bacon, zhoug yogurt, lettuce, tomato, zhoug	
B.L.A.T. PANINI	\$15.00
bacon, avocado, lettuce, tomato marmalade, basil	
CHICKEN PANINI	\$15.00
basil pesto, roasted red peppers, grilled onion, arugula	
MERGUEZ BURGER	\$16.00
beef, aleppo, cilantro, tzatziki, carrots, feta, lettuce, tomato	

Mains

YOGURT MARINATED GRILLED LAMB CHOPS	\$28.00
spicy eggplant, freekah, lemon, mint	
BRAISED CHICKEN LEGS	\$26.00
saffron, couscous, celery, cherry tomato, fennel, olives	
RIGATONI POMODORO 	\$12.00/\$20.00
cherry tomato, garlic, basil, pecorino	

Sides

FRENCH FRIES	\$5.00
tomato puree dipping sauce	
WATERMELON SALAD	\$5.00
feta, olives, mint	
MARINATED SHELL BEANS	\$5.00
cumin, chili flake, Sherry vinegar, red onion	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

Sweets

from our friends at Baked & Wired

BLACK & WHITE COOKIE	\$4.00
RASPBERRY OAT BAR	\$4.00
CLASSIC BROWNIE	\$4.00

Smoothies

SUPER GREEN SMOOTHIE pineapple, kale, spinach, mango, banana, coconut water	\$9.00
PB&J SMOOTHIE açai, banana, peanutbutter, blueberries, local honey, oat milk	\$9.00
GOLDEN SMOOTHIE banana, mango, turmeric, ginger, local honey, oat milk	\$9.00
COFFEE SMOOTHIE cold brew, banana, peanut butter, dates, oat milk	\$9.00

Coffee, Tea, & More

FRESHLY BREWED JULIUS MEINL COFFEE	\$2.50
ESPRESSO	\$3.00
LATTE	\$5.00
CAPPUCCINO	\$5.00
MOCHA	\$5.00
ICED TEA	\$4.00
HOT TEA breakfast, earl grey, chamomile, green	\$3.50
TURMERIC LEMONADE	\$4.00
VOSS BOTTLED WATER (330/800ML) mineral or sparkling	\$4/\$8
POLAR SPRING BOTTLED WATER (500ML)	\$2.5
GATORADE	\$3
COKE/ SPRITE / GINGERALE	\$3
TONIC WATER	\$3
COCONUT WATER	\$3

all items are available for carry out

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Cocktails

SPRITZ ON FIRE prosecco, aperol, soda	\$13
MANHATTAN whiskey, vermouth, bitters, cherry	\$13
ST. GERMAINE MARTINI gin, elder flower, lime juice, lemon	\$13
ROSEMARY PEACH BELLINI prosecco, peach, rosemary	\$13
WHISKEY SOUR burbon, lemon juice, simple syrup, orange, cherry	\$13

Beer

HEINEKEN (bottle) Lager, Amsterdam 5%	\$7
CORONA (bottle) Pilsner, Mexico 3.9%	\$7
BLUE MOON (bottle) Witbier, Colorado 5.4%	\$7
FAT TIRE (bottle) Ale, Colorado 5.2%	\$7
DOG FISH HEAD 60 minute IPA (bottle) India Pale Ale, Delaware 6%	\$8
EGGENBERG (draft) Pilsner, Austria 5.1%	\$7

Wine

SPARKLING

BABY PROSECCO Veneto, Italy NV	\$11/\$43
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WHITE

TEN SISTERS SAUVIGNON BLANC Marlborough, NZ 2016	\$13/\$49
KALTERN KELLEREI PINOT GRIGIO Alto Adige, Italy 2017	\$12/\$46
NETZL GRÜNER VELTLINER Carnuntum, Austria 2017	\$12/\$43

ROSE

ROSÉCHÂTEAU DE BRIGUE ROSÉ Côtes de Provence, France 2017	\$12/\$48
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RED

CHATEAU BURGOZONE 'CÔTE DE DANUBE' PINOT NOIR Danube Plain, Bulgaria 2015	\$13/\$49
CHÂTEAU FAMAIEY 'FUT DE CHENE' MALBEC Cahors, France 2014	\$12/\$46
BREAUX 'EQUATION' CABERNET/MERLOT Loudoun County, Virginia nv	\$12/\$48