

Spreads

served with toasted sourdough and fresh crudités

CLASSIC HUMMUS	\$12.00
chickpeas, paprika, olive oil	
SQUASH HUMMUS	\$12.00
red kuri squash, 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	
DELICATA 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
GINGER LEMON COOKIE	\$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
BOLT 24	\$3
COKE / DIET COKE / SPRITE / GINGER ALE	\$3
TONIC WATER	\$3
COCONUT WATER	\$3

all items are available for carry out

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Cocktails

NEW YORK SOUR	\$14
Bourbon, lemon juice, egg white, red wine	
HICHAM NEGRONI	\$14
Illegal Mezcal, Campari, Carpano	
JIM & TONIC	\$14
One Eight Gin, Pink Peppercorn, Cucumber, Dill	
THE MARTIN	\$14
Vodka, Vermouth, Orange Bitters, Castelvetro Olive	
THE BIANCA	\$14
Tequila, Campari, lime, mint	

Beer

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

Wine

WHITE

GETRANK GRÜNER VELTLINER	\$11/\$42
Weinviertel, Austria 2017	
CASA DO VALLE VINHO VERDE	\$12/\$36
Portugal, 2018	
BRICK & MORTAR CHARDONNAY	\$14/\$42
Anderson Valley, 2018	

ROSE

MIRABEAU 'CLASSIC'	\$12/\$40
Côtes de Provence, France 2019	

RED

PRODUTTORI DI MANDUNIA PRIMITIVO 'LIRICA'	\$14/\$46
Puglia, Italy 2016	
MARCO PORELLO BARBERA D'ALBA 'MOMMIANO'	\$12/\$46
Piedmont, Italy 2018	
LULUMI PINOT NOIR	\$13/\$46
Languedoc, France 2019	

SPARKLING

MONTEFRESCO PROSECCO	\$10/\$25
Veneto, Italy NV	

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Breakfast

Available Saturday & Sunday 9AM-6PM

Smalls

YOGURT	\$5.00
seasonal fruit, granola, local honey	
GEM LETTUCE	\$10.00
Add egg \$2	
shaved veggies, avocado, greek goddess dressing, poppy seeds	
DOUGHNUT	\$3.00
cinnamon, sesame, honey	

Mains

choice of side

BREAKFAST SALAD	\$13.00
carrot hummus, veggies, arugula, baby kale, coriander maple vinaigrette, almonds, runny egg	
PANCAKE STACK	\$12.00
apple, pecans, maple syrup	
SPANAKOPITA OMELETTE	\$12.00
local greens, scallions, feta, mint, dill	
TOAD IN A HOLE	\$12.00
multigrain bread, farm egg, garlic yogurt, carrot, dill	
A.M. GYRO	\$15.00
feta omelette, cherry tomatoes, arugula, tzatziki, pickled peppers, onion	
BREAKFAST PANINI	\$14.00
runny egg, pesto, red peppers, grilled onion	

Sides

ZA'ATAR HOME FRIES	\$3.00
onion, garlic yogurt	
GREEK SALAD	\$4.00
cucumber, tomatos, olives, feta, pickled peppers, onion, herbs	
BACON	\$3.00

Cocktails

MIMOSA	\$8.00
prosecco, orange juice	
BLOODY MARY	\$11.00
vodka, tomato juice, horseradish, hot sauce, celery salt, worcestershire sauce.	