

jun 1

## savory

- spiced spring vegetable soup* garam masala, polentina, dill gremolata 13
- picnic plate* tabbouleh dolma, turnip hummus, broccoli salad, pickled beets & labneh, warm pita 22
- french omelette* roasted zucchini, fava beans, sheep's milk gouda, pistachio & barberry pesto 23
- skillet frittata* seven spice braised mushrooms & asparagus, goat cheddar, persian lime chutney 23
- levantine spiced brisket* cumin garlic rub, soft scrambled eggs, roasted kohlrabi, pistachio tahini 24
- shakshuka* chickpea, peppers & tomato stew, griddled halloumi, baked eggs 22; with pita 24
- cassoulet* rancho gordo shellbeans & sauerkraut, toulouse sausage, duck confit, poached egg 25
- fish fry* pan fried oysters & local halibut, wilted little gems, potatoes, green olive gribiche 25
- persian meatball tagine* adassi rice, collard greens, tamarind rhubarb broth, herbed yogurt 24
- warm romesco chicken salad* peaches, shaved fennel, almonds & hazelnuts, mustardy vinaigrette 25
- wood oven baked shrimp* spiced tomato sauce, chickpeas & spinach, crumbled feta, arugula salad 25
- bocadillo* griddled porchetta sandwich, gruyere & fig jam, mustard greens, house pickles 24
- curried trout sandwich* citrus goat cheese, pickled peppers & cabbage relish, cucumbers, mint 24
- lamb burger* feta-studded patties, fennel tzatziki, li'l salad 23

## sweet

- moroccan rice pudding* tarragon poached cherries, toasted almonds 11
- warm brioche doughnuts* truffled cheese, star anise apricot jam 12
- meyer lemon pudding cake* cr me fraiche, fresh blueberries, fennel pollen 12
- flourless dark chocolate pavé* cinnamon chocolate sauce, coconut whipped cream 12
- watnough strawberry shortcake* amaranth pound cake, whipped ricotta 12

\$1 per person will be added to your check to help defray costs of everything, thanks.

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

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