

## smaller

- fluffy amaranth waffle* ricotta, peach apple jam 10  
*buckwheat polenta plate* Wabash Cannonball goat cheese; poached egg & ratatouille 13  
*israeli breakfast* labneh, za'atar pita, green hummus, plum blackberry jam 12  
*housemade jerusalem bagel* house cured king salmon, yogurt cream cheese 14  
*potato & chili pepper soup* berbere spices, purslane puree 9  
*egyptian tomato salad* roasted corn, freekeh, yogurt poppyseed vinaigrette 12  
*warm beet salad* melon & cucumber, feta, chermoula green goddess 11

## BIGGER

- skillet frittata* hungarian peppers, cauliflower, scallions, english cheddar 16  
*clams & eggs a las ramblas* housemade merguez, wild spinach, sauce romesco 19  
*french omelette* roasted figs & burrata, pistachio herb oil 18  
*levantine spiced brisket* soft scrambled eggs, baba ganoush, tahini 19  
*pan fried fish cakes* spicy tomato sauce, poached egg, summer bean salad 19  
*shakshuka* chickpea, peppers & tomato stew, griddled halloumi, baked eggs 16; with pita 18  
*cassoulet* tarbais beans & sauerkraut, toulouse sausage, duck confit, poached egg 20  
*meatballs* beef & lamb, adassi rice, sunnyside up egg 18  
*fish stew* local rockfish, squid & mussels, chard, harissa semolina broth 20  
*lamb burger* feta-studded, tzatziki, li'l salad 18  
*bocadillo* smoked ham, pimentón bechamel, manchego, fig jam 16; Catalan style 18  
*McFarlands Spring trout* charred cabbage & kale salad, sunflower tahini vinaigrette 19

## sweeter

- moroccan rice pudding* madagascar pink rice, blackberries & almonds 8  
*flourless chocolate & coffee layer cake* rosewater cream, candied pistachios 9  
*beet, ginger & yogurt cake* toasted walnuts, cream cheese frosting 8  
*wood roasted froghollow nectarine* crushed amaretti cookie, honey ice cream 7

MENU PRICES INCLUDE ALL SERVICE, NO TIPS ALLOWED!

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