

FOR SHARING... OR NOT




CHARCUTERIES & LOCAL CHEESES	22
Local Honey	
HARISSA APRICOT WINGS 	14
Jumbo Whole Chicken Wings, Harissa Apricot Glaze, Herb Yogurt Sauce	
WAGYU MEATBALLS	14
Moroccan Tomato Sauce	
BEEF CARPACCIO	12
Thin Tender Beef, Shaved Parmesan, Field Greens, Capers	
CHARRED CAULIFLOWER  	15
Brick Oven Cauliflower, Tahini Yogurt Sauce, Za'atar, Marcona Almond, Pistachio, Pine Nut, Dried Cranberry, Fresh Dill	
FALAFEL  	9
Traditional Chickpea Fritters, Tahini Sauce, Served in Pita	
HUMMUS  	8
Chickpea Purée, Tahini, Lemon, EVOO, Pita Chips (Add Lamb & Pine Nuts 4)	
BABA GHANOUSH  	10
Fire-roasted Eggplant, Tahini, Lemon, Garlic, EVOO, Pita Chips	
FRIED CALAMARI	14
Harissa Lemon Aioli	
OCTOPUS & SHRIMP	16
Herb Garlic Butter	
PAPRIKA OVEN FRIES  	8
Paprika, Parsley, Garlic Whip	
BRUSSEL SPROUTS  	8
Pomegranate Reduction, Mixed Nuts	
SMOKED ELOTE 	9
Pita Chips	

FLATBREADS

MARGHERITA FLATBREAD 	11
Roasted Tomatoes, Fresh Mozzarella, Basil	
50/50 FLATBREAD	14
Ground Lamb & Beef, Zaatar, EVOO, Tzatziki Sauce	
MEDITERRANEAN FLATBREAD 	12
Artichokes, Feta cheese, Tomatoes, Caramelized Onions	
WAGYU TENDERLOIN FLATBREAD	15
Spicy Mustard Aioli, Gorgonzola, Caramelized Onions	
FOREST MUSHROOM FLATBREAD 	12
Brie, Truffle, Artichoke, Leek	
FIG & PROSCUITTO FLATBREAD	15
Boursin Fig Spread, Goat Cheese, Chili Infused Honey	

HANDHELDS & SUCH

HARISSA LAMB BURGER	16
Free Range Lamb, Lettuce, Tomatoes, Goat Cheese, Tzatziki Sauce	
WAGYU BURGER	18
Herb Mayonnaise, Boursin Cheese, Pickles, Chimichurri, Black Pepper Brioche	
TACOS DE SALMON*	14
Marinated Grilled Salmon, Cole Slaw, Corn Tortilla, Cilantro Micro greens, Chipotle Lemon Aioli	

 Gluten Free  Vegetarian  Vegan (ask your Server)

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

SOUPS AND SALADS

TOMATO BASIL BISQUE  	8
Crème fraiche, EVOO Drizzle,	
LENTIL FRENCH ONION SOUP	8
Gruyère Croutons	
FATTOUSH SALAD  	11
Romaine, Tomato, Cucumber, Green Onion, Green Pepper, Radish, Toasted Pistachio, Pita Chips, Lemon Sumac Vinaigrette	
BURRATA SALAD  	15
Heirloom Tomato, Roasted Beet, Mustard Aioli, Micro Greens	
ROASTED BEET CARPACCIO 	12
Goat Cheese, Pistachio, Micro Greens, Herb Yogurt Vinaigrette	
GRILLED CAESAR SALAD 	12
Haloumi Cheese, Shaved Parmesan	

Add to any Salad

1 Chicken Skewer 6 | 1 Shrimp Skewer or
1 Salmon Skewer 8 | 2 Falafels 6

SIDES


PAPRIKA OVEN FRIES  	8
Paprika, Parsley, Garlic Whip	
BAKED ZITI 	8
SMOKED ELOTE  	6
BRUSSEL SPROUTS  	6
PITA CHIPS	5
Refill	3

DINNER

MAIN

BERKSHIRE DOUBLE-CUT PORK* CHOPS 	34
Warm Pink Center Pork, Mushroom Risotto, Sautéed Brussel Sprouts	
SIXTEEN HOURS BRAISED LAMB SHANK 	29
Stone Ground Purple Grits, Caramelized Carrots, Wine Rosemary Veal Demi-Glace	
HERB & PISTACHIO CRUSTED SEA BASS	36
Saffron Basmati Rice	
SEA SCALLOP & SQUID INK RISOTTO 	28
Seared Sea Scallops, Boursin Foam	
PRIME FILET MIGNON 	38
Crispy Potatoes, Creamy Corn	
PASTIS 51 MUSSELS	20
Shallot, Garlic, Parsley	
SALMON	22
Lentils, Sujuk Beef Spicy Sausage	
MUSHROOM RAVIOLI 	18
Madeira Cream Sauce	

DESSERTS

BABA AU RHUM	7
House-made Sponge Cake infused with Rum Syrup, Roasted Pineapple, Chantilly	
ROSE WATER INFUSED CRÈME BRULEE 	7
CHIFFON AFFOGATO	7
Chiffon Cake, Salted Caramel Ice Cream, Caramel Drizzle, Shaved Chocolate, Espresso Shot	
FLOURLESS CHOCOLATE CAKE 	9
Orange Blossom Crème Anglaise, Toasted Pistachio	
FRESH JUICES 10 oz	
ORANGE	7
THE GREEN	7
Kale, Apple, Lime	
BEET IT	7
Beet, Ginger, Lemon, Orange, Apple, Turmeric	