

DINNER

MEZZE

4 for \$18 | All for \$42

KALE SLAW

Peanuts, benne, soy

HUMMUS

Tahini, schug, pita

WHIPPED FETA

Fermented honey,
cracked black pepper, pita

FRIES

Housemade ketchup

BEETS + CITRUS

Orange blossom vinaigrette

SPICY CARROTS

Yogurt, salsa verde, crispy grains

FALAFEL

Baba ghanoush

KOHLRABI

Yogurt, sumac

FIELD PEAS

Jalapeño vinaigrette, Jimmy Red
cornbread

BACON WRAPPED DATES

Parmesan

VEGETABLES & MAINS

CHILLED CARROT GINGER SOUP

Fancy cheese, lime, cilantro

9

ASPARAGUS

Poached egg, preserved lemon

12

MUSHROOMS

Garlic confit, hazelnuts, tarragon

9

SMOKED CRISPY POTATOES

Avocado chimichurri

12

COCONUT GREENS

Ginger, chile, lime

8

FRIED ARTICHOKE

Green tahini

8

LAMB RIBS

Fennel, coriander, pomegranate

12

SEAFOOD SALAD

Calamari, shrimp, puffed rice, basil

15

BREAD

Assorted bread from the bakery,
extra virgin olive oil

4

CHARCOAL GRILLED QUAIL

Sugar snap peas, pistachio, mint

14

LOCAL FISH

Mint pea puree, grilled ramps

20

KEBAB PLATTER

Lamb, beef, freekah, spiced tomato

25

WHOLE GRILLED TROUT

Fennel salad, pea tendrils, lemon

28

CRISPY HALF-CHICKEN

Keegan-Filion chicken,
wilted greens, cucumber yogurt,
schug

27

VEGETABLE BOARD

*Raw, charred, pickled
& fermented seasonal
vegetables with green
tahini*

18

