

SHARED PLATES

we recommend ordering a 1-2 plates per guest for the table.

Cold Mezza

CLASSIC HUMMUS GFA / VA / D 13
housemade chickpea purée, evoo

SPICY HUMMUS GFA / VA / D 14
gochujang, chili, togarashi

UPGRADE YOUR HUMMUS

signature toppings: STEAK BITES 8 • LAMB + BEEF KABOB 6 • LAMB SHANK 7 • CHICKEN 5 • FALAFEL 4
all hummus served with housemade, grilled to order naan.

WAGYU TARTARE GFA / PA / KA 25
wagyu tenderloin, egg yolk, greek tapenade, everything bagel chips

WHIPPED FETA GFA / VG / PA / KA / N / D 14
pomegranate molasses, pistachio, chili oil, naan



MEDITERRANEAN SALAD GFA / V / PA / KA 12
fattoush, mint, parsley, tomato, pomegranate, zataar pita rounds

WATERMELON SALAD GF / VG / D / K 15
onion, cucumber, tomaoto, kalamata olives, dried oregeno, evoo, feta cheese, greek vinaigrette

WAGYU CARPACCIO GF / PA / K 24
3oz. of shaved raw wagyu, greens, aioli

ADD PROTEIN TO YOUR SALAD:

steak bites 8 • lamb + beef kabob 6
lamb shank 7 • chicken 5 • falafel 4

HOUSEMADE ARTISAN NAAN FOR THE TABLE 5 • prepared fresh daily. grilled to order.

Hot Mezza

FALAFEL GF / VA / D 8
herbacious falafel, hummus, tangy feta

KOREAN STREET CHICKEN GF / KA 16
gluten-free crispy breading, fish sauce

BANG BANG SHRIMP GF / KA / PA 19
gluten-free tempura, ponzu cabbage, spicy aioli

WAGYU DUMPLING 18
house ground wagyu, red cabbage, micro cilantro, black garlic ponzu, chili oil

GRASS-FED STEAK BITES GF / KA / PA 19
tenderloin, mirin, honey, tamari

FRIED CALAMARI GF 15
squid, rice flower, togarashi, chipotle aioli

BRUSSELS SPROUTS GF / N / VG / KA / PA 10
almond & cashew dukkah, harissa honey

HOT STONE RICE * GF / D 13
duck egg, furikake, crispy shallot, tamari + signature toppings upgrade available

CRISPY SPICY POTATOES GF / VA 9
garlic cilantro butter, harissa, sumac, garlic aioli

BROCCOLINI GF / VG / V / K 11
olive oil, garlic, charred Lemon, kasseri cheese

ORGANIC CHARRED EDAMAME GF / V 9
lemon, maldon salt

POMME FRITES GF / VA 14
zaatar spice, garlic aioli, blueberry catsup

From the Butcher

GRASS-FED FILET GF / K / P / D 52
8 oz. grass fed + finished filet, curry celeriac purée, brussels, watercress, radish sauce, chive oil

DELMONICO RIBEYE GF / K / P / D 65
18 oz. prime ribe-eye, maldon salt

LAMB SHANK GF / KA / PA / D 28
served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS * GF / N / K / P / D 42
served with golden potatoes, broccolini, radish aioli

LAMB & BEEF KABOBS GF / N / KA / PA / D 29
served with turmeric rice, greens, arugula salad mix + house-made tahini sauce, served without the skewer

FLATBREADS housemade artisan naan

BURATTA VG / D 18
burrata, za'atar, matbucha sauce, arugala, chilli oil

FETA & SPINACH VG / D 16
feta, pickled onion, oregeno add lamb shawarma 6

Sweet Tooth

MANDRAKE TRUFFLE GF / N / D 12
chocolate, silky mousse, mirror glaze, candied pistachios

JAPANESE CHEESECAKE GF / D 14
organic cream cheese, grass-fed butter, rice flour, eggs, whole milk, strawberry coulis, housemade matcha ice

CHICKEN THIGH GF / N / KA / PA / D 24
served with turmeric rice, greens + toum aioli

LOBSTER GNOCCHI D 32
wild-caught lobster, housemade gnocchi, champagne ohio corn cream sauce

MISO BLACK COD GF / K / P / D 24
buttery and delicate japanese-style served with celeriac purée, mirin glaze and lychee.

SMASHBURGER D 18
grass-fed short rib, brioche bun, gochujang aioli, american cheese, korean pickles, kimchi cabbage, pomme frites

MEDITERRANEAN PLATTER 195

GFA / N / KA / PA / D serves 4-6
a colorful sampling of grass-fed filet, lamb shank, chicken thigh, lamb & beef kabob. served with turmeric rice, hummus trio, greens, persian grilled vegetables, toum aioli, and house-made naan.

SANTORINI ROSE CAKE D 12
cardamom tres leches, ashta chantilly, macerated strawberries, rose water

CARROT CAKE N / D 14
housemade spiced carrot layers, creamy frosting, nutty crunch, spiced rum pineapple compote