

SHARED PLATES

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

Cold Mezza

CLASSIC HUMMUS GFA / VA / D 12

housemade chickpea purée, evoo

SPICY HUMMUS GFA / VA / D 13

gochujang, chili, togarashi

UPGRADE YOUR HUMMUS

signature toppings: STEAK BITES 6 • LAMB + BEEF

KABOB 5 • LAMB SHANK 6 • CHICKEN 4 • FALAFEL 3

all hummus served with housemade, grilled to order naan.

WAGYU TARTARE GFA / PA / KA 21

wagyu tenderloin, egg yolk, greek tapenade,

everything bagel chips

WHIPPED FETA GFA / VG / PA / KA / N / D 13

pomegranate molasses, pistachio, chili oil, naan



MEDITERRANEAN SALAD GFA / V / PA / KA 12

fattoush, mint, parsley, tomato, pomegranate, zataar pita rounds

SPICED BEET SALAD GF / VG / N / D 15

poached red & golden beets, whipped chevre, arugula, candied pecans

ADD PROTEIN TO YOUR SALAD:

steak bites 6 • lamb + beef kabob 5

lamb shank 6 • chicken 4 • falafel 3

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

SICHUAN GREEN BEANS GF / N / V / K 11

crispy peanut | tamari | shallot | lemongrass

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 34

100% grass fed + finished filet, curry celeriac purée, brussels, watercress, truffle radish sauce, chive oil

LAMB SHANK GF / KA / PA / D 26

served with turmeric rice, moroccan chickpeas + au jus

LAMB CHOPS * GF / N / K / P / D 38

served with turmeric rice, greens + toum aioli

LAMB & BEEF KABOBS GF / N / KA / PA / D 27

served with turmeric rice, greens, arugula salad mix + house-made tahini sauce

FLATBREADS housemade artisan naan

BURATTA VG / D 19

burrata, za'atar, matbucha sauce, arugala, chilli oil

FETA & SPINACH D 17

feta, pickled onion, oregano add lamb shawarma 6

MANILLA CLAM & BUTTER D 17

manila clams, bechamel, kasseri cheese, calabrian chili oil

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 21

served with turmeric rice, greens + toum aioli

LOBSTER GNOCCHI D 29

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 16

grass-fed beef, bakers bacon, truffle toma, bacon shallot jam, radish aioli, blueberry catsup, brioche, pomme frites

MEDITERRANEAN PLATTER 185

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 CITRUS CAKE D 15

filo dough, chantilly cream, citrusy syrup, orange slice

CARROT CAKE N / D 14

housemade spiced carrot layers, creamy frosting, nutty crunch, spiced rum pineapple compote