

SNACKS

MARINATED OLIVES	6
SPICED MIXED NUTS	8
PICKLED VEGETABLES	10
PECAN FALAFEL TAHINI LABNEH	10
HUMMUS + PITA	12
ZA'ATAR FRIES SAFFRON AIOLI	10

SMALL PLATES

CARAMELIZED SWEET POTATO WHIPPED FETA, HONEY, ALEPPO	15
CHERMOULA SHRIMP WHITE BEANS	17
MOROCCAN LAMB ROLLS SPICED LAMB, PHYLLO, JALAPEÑO + CILANTRO YOGURT, SUMAC ONION	18
WARM FETA + SPINACH DIP FOCACCIA	17
GREEN SALAD CUCUMBER, RED ONION, RADISH, PRESERVED LEMON	16
CHICORY + GEM SALAD GORGANZOLA, HAZELNUT, FENNEL, BEET, CITRUS	17

ENTREES

SPAGHETTI AL LIMONE RAPINI, PECORINO, PINE NUTS, PANKO GREMOLATA	23
CLAMS + FREGOLA TOMATO, WHITE WINE, GARLIC, HERBS	26
FRENCH ONION SMASHBURGER WHITE CHEDDAR, PROVOLONE, ROASTED GARLIC AIOLI, ENGLISH MUFFIN, HAND- CUT FRIES	20
PAN-SEARED SALMON SUNCHOKE, SHAVED BRUSSELS, SALMON ROE BEURRE BLANC	34
ROASTED HALF CHICKEN SEASONAL MARKET SIDES	34
CHICKEN TAGINE PRESERVED LEMON, OLIVES, CILANTRO, COUSCOUS	30
GRILLED HANGER STEAK POTATO PAVÉ, SAUTÉED SPINACH, HORSERADISH CREMA, RED WINE JUS	38

FOR THE TABLE

SAUTEED SPINACH	8
BROCCOLI RABE CHILI, GARLIC	12
BRUSSELS HONEY, HARISSA	10