

LUNCH MENU FOR SHARING

CHILI & TURMERIC ROASTED
 CAULIFLOWER
*lemon tahini sauce / marinated red peppers /
 smoked paprika peanuts / feta 14*

HUMMUS & PITA _v
*za'atar / green zhoug / toasted black sesame /
 smoked paprika peanuts 12*

GOAT CHEESE DIP & PITA _v
pickled cherries / sumac / chives 16

ROASTED BRUSSELS SPROUTS _{v/gf}
*sweet chili vinaigrette glazed /
 smoked paprika peanuts 14*

KIMCHI ARANCINI
*spicy mayo / sriracha powder /
 chives 13*

TRUFFLE FRIES _v
*crinkle cut / parmesan / sea salt /
 chives / spicy mayo 12*

LAMB MEATBALLS _{gf}
tzatziki / feta / marinated roasted red peppers 16

SALAD

GREEK SALAD _{v/gf}
*grape tomatoes / marinated roasted red peppers /
 cucumbers / kalamata olives / feta /
 champagne vinaigrette 12*

PICKLED BEET &
 ARUGULA SALAD _{v/gf}
*cherry pistachio crumble / goat cheese /
 balsamic vinaigrette 12*

ENTREES

SMOKED PAPRIKA & CUMIN DUCK BREAST _{gf}
creamy polenta / garlic broccolini / cherry balsamic bbq sauce / smoked paprika peanuts 21

CURRY SPICED SALMON
mediterranean pearl couscous / tzatziki / sumac 19

RICOTTA GNOCCHI & LAMB RAGU
housemade ricotta dumplings / slow cooked lamb ragu / parmesan 18

SANDWICHES

CRISPY FRIED CHICKEN SANDWICH
*brioche bun / lemon garlic mayo /
 tasty pickles / fries 16*

SMASHED DOUBLE CHEESEBURGER
*brioche bun / american cheese / lemon garlic mayo /
 tasty pickles / fries 17*

CUMIN BLACK BEAN "FALAFEL" _v
toasted pita / tzatziki / feta / marinated roasted red peppers / arugula / fries 15

DESSERTS

CHOCOLATE GLAZED ECLAIRS
*vanilla pastry cream / toasted almonds
 8*

RICOTTA CANNOLI
*orange zest / cherry pistachio crumble
 8*

NUTELLA MOUSSE TART
*whipped cream / italian cherries / cherry sauce / chocolate
 11*

v-vegetarian

\$3 split charge for salads

\$5 split charge for entrees

gf-gluten free

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.