



TO SHARE		GREENS	
DIP TRIO hummus, muhammara, garlic labneh, house made pita, cucumber, carrot	21	PROTEIN ADD-ONS sliced tuna 9 chicken breast 7 salmon 10 three jumbo shrimp 9 kefta kebab 9	
BRICK OVEN ROASTED CAULIFLOWER - GF* salsa verde, crispy capers, parmigiano cheese, crispy parmesan wheel, pomegranate seeds	17	LITTLE GEM SALAD - GF* cabbage, lettuce, red bell pepper, cucumber, tomatoes, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette	
KEFTA KEBAB - GF* lamb & beef, garlic hummus, house pita, parsley, onion tomato salsa	16	BURRATA WEDGE - GF burrata, cranberry, almonds, red pepper, bacon, tomato, white balsamic blue cheese vinaigrette	
MAINE LOBSTER DYNAMITE - GF* spicy aioli, lemon juice, celery, grilled brioche	26	ROASTED BEET SALAD- GF roasted beets, pistachio gremolata, frisee, arugula, tomato, red onion, orange-za’atar vinaigrette, sumac whipped goat cheese	
BURRATA FIG MOSTARDA - GF* figs, apricots, cherries, crostinis, truffle drizzle	16	FALL HARVEST SALAD- GF kale, roasted butternut squash, radish, pear, feta, candied pecans, honey-tahini dressing	
GRILLED OCTOPUS - GF shishito peppers, potatoes, fresno aioli	20	MAINS	
CHICKEN WINGS lebanese style, lemon, cayenne, cilantro, garlic	17	ATLANTIC SALMON - GF grilled salmon, asparagus, garlic mashed potatoes, soy mustard glaze	32
CHICKEN SHAWARMA ROLLS phyllo, cabbage, red peppers, mozzarella, spicy garlic aioli, french fries	16	BEEF SHAWARMA marinated tenderloin, pita, onions, roasted tomatoes, parsley, radish, tahini sauce, fries	26
CRAB CLAWS - GF* tarragon butter sauce, fries and lemon zest	26	BASIC B BURGER - GF* two patties, grilled and griddled, cheddar, lettuce, tomato, onions, bacon, house-made 1000 island, fries	19
PORK BELLY BRUSCHETTA toasted ciabatta bread, goat cheese, walnuts, dates, pork belly, calabrian chili, honey balsamic glaze	17	FOXTAIL “PAELLA” orzo, chicken, andouille sausage, shrimp, mussels, red bell pepper, onion, snow peas, saffron broth, parsley	32
SHRIMP SAGANAKI - GF* ragu, savory, ouzo, feta cheese, shishito pepper, crostini	24	MAC N CHEESE roasted bell pepper cream, toasted parmesan breadcrumbs add chicken + 7 add shrimp + 7	21
BAKED FETA - GF* mediterranean olives, sundried tomatoes, garlic, crostini	19	PAN ROASTED HALIBUT - GF* duck fat fingerling potatoes, crispy garlic green beans, tomato-tarragon beurre blanc	38
GRILLED HALLOUMI - GF heirloom tomato, cucumber, pistachio dukkah, basil oil, pomegranate molasses	17	6oz PETIT FILET MIGNON - GF mashed potatoes, grilled asparagus, spicy butter, bordelaise sauce add three grilled jumbo shrimp +9	42
CAVIAR & POTATO PAVÉ - GF* royal ossetra caviar, crème fraîche, chives	43	MOROCCAN TAGINE - v squash, onions, chickpeas, peppers, zucchini, harissa, moroccan spiced couscous add chicken + 7 add shrimp + 7	21
		BRICK CHICKEN - GF amish chicken, garlic sauce, arugula, parmesan roasted potatoes	26
		PAN SEARED BRANZINO - GF biryani rice, grilled squash, almonds, harissa-roasted eggplant & tomato	36
		SCALLOP “RISOTTO” freekeh risotto, beech mushroom ragu, blistered cherry tomato, pan seared scallops	38
		PORK CHOP 12 oz; bone-in, sweet potato puree, wilted kale, crispy quinoa cake	36
		POKE BOWLS	
		RAW BAR	
FIATBREADS			
ZA’ATAR tomato, cucumber, onion, arugula, feta	15	TUNA POKE BOWL** - GF* spicy mayo, cucumber, avocado, radish, ginger soy drizzle, black sesame **	20
CHICKEN evoo, shishito peppers, red onion, red bell pepper, savory, brie and mozzarella cheese	17	TUNA TATAKI - GF* mint cucumber salsa, citrus soy, spicy sesame oil **	20
TALEGGIO mushrooms, honey, truffle, arugula	19	HAMACHI CRUDO - GF* citrus soy, serrano, crispy shallot, EVOO, pineapple puree **	18
PISTACHIO brie cheese, mozzarella, mortadella (pork), arugula, honey-balsamic	19	JUMBO SHRIMP - GF cocktail, horseradish, lemon	24
SAUSAGE & MUSHROOM sujuk sausage, roasted oyster mushroom, caramelized onion, akkawi cheese, toasted sesame, honey	18	OYSTERS - GF* by the half dozen east coast, house made cocktail sauce, soy mirin mignonette, lemon & tabasco	MKT
Wine Spectator AWARD OF EXCELLENCE 2024 Wine Spectator AWARD OF EXCELLENCE 2025 Wine Spectator AWARD OF EXCELLENCE 2026 WE ARE THE PROUD RECIPIENT OF WINE SPECTATOR’S “AWARD OF EXCELLENCE” FOR THREE YEARS IN A ROW!		ASK YOUR SERVER about our HAPPY HOUR SPECIALS	
GF: GLUTEN FREE GF*: THIS ITEM CAN BE MADE GLUTEN FREE WITH MODIFICATION V: VEGAN **: CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS 20% LARGE PARTY GRATUITY ADDED TO ALL GROUPS OF 7 OR MORE			
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