

MEZZE

3 for \$29 / 6 for \$49

EGGPLANT CONFIT
cilantro crème fraîche,
breadcrumbs 12

TZATZIKI
date syrup, black garlic 12

MUHAMARRA
roasted tomato/pepper,
almonds, paprika 12

SPICY FETA
harissa bbq, olive oil 12

BABA GANOUSH
fire-roasted eggplant,
preserved lemon 12

LABNEH
grated tomato, peanut dukkah 12

BOTTOMLESS MIMOSAS

**ORANGE, PEACH,
PASSION FRUIT 24**

*ONE HOUR LIMIT
WITH A PURCHASE
OF A MAIN COURSE*

OMELETTES

*served with arugula salad &
za'atar potatoes*

HAM
shredded gruyere
21

EGGPLANT
goat cheese, tomato jam
19

BENEDICTS

*served with arugula salad &
preserved lemon hollandaise*

CLASSIC
canadian bacon,
english muffin 19

SMOKED SALMON
english muffin
23

SALADS & APPETIZERS

GRILLED CHICKEN ARUGULA
toasted sesame, parmesan, egg yolk
"bottarga" 24

LEVANTINE GRAIN BOWL
wild rice, freekeh, toasted almonds,
feta, tomato, cucumber 19

TUNA NIÇOISE SALAD
olive oil poached tuna, cucumber,
tomato, egg, olives, haricots verts,
crispy za'atar potato 25

ISRAELI CHOPPED SALAD
cucumber, tomato, red onion, parsley,
mint, tahina, green schug 17

CREAMY HUMMUS
schug, olive oil, flatbread 16

BRUNCH SPECIALTIES

SHAKSHUKA
3 farm eggs, spicy tomato sauce,
house made flat bread 23

DRY AGED BEEF KOFTA PLATTER
2 eggs any style, Beef kabob, za'atar
potatoes, house made flatbread 28

AVOCADO HUMMUS TOAST
2 poached eggs, whole grain bread,
harissa bbq 21
add smoked salmon, beef kofta, or merguez +8

FRENCH TOAST
whipped labneh, fresh berries,
maple syrup 19

STEAK & EGGS
2 eggs any style, 7 oz steak,
harissa bbq, za'atar potatoes 29

THE ISRAELI EXPERIENCE
3 eggs any style, freshly baked challah bread, crispy za'atar potatoes, feta,
cucumber, hummus, scallion, tomatoes, caper berries, olives 29

CRISPY POTATO LATKA
2 eggs any style, smoked salmon,
horseradish labneh 24

BUTTERMILK PANCAKES
strawberry-sumac compote,
mint 19

SANDWICHES

served with french fries

ACADIA SMASH BURGER
8 oz brisket & short rib blend,
gruyere, lemon thyme aioli,
housemade brioche 23

CRISPY CHICKEN SCHNITZEL
roasted eggplant & tomato,
tahina, amba, housemade
challah bread 22

FRESH HERB FALAFEL
sauerkraut, tahina, tomato, cucumber, housemade pita 19

SIDES

APPLEWOOD SMOKED BACON 11

ZA'ATAR POTATOES 11

FRENCH FRIES 11

LAMB MERGUEZ 13

**FRESH BERRIES WITH
HOUSEMADE GRANOLA**
honey & yogurt 15

BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO "JEIO" – 16
bisol, veneto, italy nv

CAVA ROSÉ – 19
naveran, penedès, spain 2022

CHAMPAGNE "CUVÉE PRESTIGE" – 29
taittinger, brut nv

ROSÉ

COTEAUX D'AIX EN PROVENCE – 17
maison saleya, france 2023

CÔTES DE PROVENCE – 19
peyrassol "les Cmmmandeurs," france 2023

WHITE

LUGANA "GABRIELLA" – 16
buglioni, veneto, italy 2023

ALVARINHO – 17
nortico, minho, portugal 2023

SEMI-DRY RIESLING – 18
hermann j. wiemer, finger lakes, ny 2023

ASSYRTIKO "WILD FERMENT" – 18
domaine skouras, peloponnese, greece 2023

SAUVIGNON BLANC, POUILLY-FUMÉ – 19
domaine landrat-guyollot, loire, france 2023

CHARDONNAY – 21
carpe diem, anderson valley, california 2021

CHABLIS – 23
sébastien christophe, burgundy, france 2023

RED

CÔTES DU RHÔNE – 16
vignoble edmond latour "bel air," france 2022

SYRAH DU MAROC "SYROCCO" – 18
thalvin-graillot, zenata, morocco 2022

RIOJA CRIANZA – 19
altos ibéricos, spain 2019

MOURVÈDRE "LES VIEILLES VIGNES" – 19
domaine la roque, languedoc, france 2017

PINOT NOIR, BOURGOGNE CÔTE D'OR – 22
louis jadot, burgundy, france 2020

CABERNET SAUVIGNON "RASSI" – 23
whitehall lane, sonoma coast 2023

ELIXIRS

CUCUMBER SPRITZ – 12
mint, lemon, tonic

STRAWBERRY MULE – 12
fever-tree ginger beer, lime

ST ARGESTRIS – 12
the phony negroni or amaro falso
(bottled mocktails)

BRUNCH COCKTAILS

MIMOSA/BELLINI – 14
classic orange, peach, or passionfruit
fresh, topped with prosecco

MAGHREB BLOODY MARY – 14
crop organic cucumber vodka,
tomato, horseradish, middle eastern spices,
housemade tunisian pickles
tall, aromatic, savory & spicy

LEVANTINE ESPRESSO MARTINI – 19
cardamom infused vanilla vodka,
tiger stripe espresso, lucano caffè, hazelnut,
turkish delight essence
straight up with a caffeine & boozy punch

BITTERSWEET CITRUS SPRITZ – 16
amante, 1530, lucano limoncello,
prosecco, fever-tree grapefruit soda
tall, low alcohol, mildly bitter & fizzy

SIGNATURES

CARMEL SOUR – 17
orange vodka, elite arak infused with
citrus & dates, rose, grapefruit, lemon
on the rocks, refreshing, sweet & sour

TLV – 18
crop organic cucumber vodka, strawberry,
saint germain elderflower, mint, lemon
straight up, fruity, sweet & sour

JAFFA GNT – 17
bombay dry gin, pink grapefruit, citrus,
fresh botanicals, fever-tree mediterranean tonic
large, herbal, citric, dry & fizzy

SABRA MARGARITA – 19
tanteo chipotle tequila, 400 conejos mezcal,
cactus pear, lime, za'atar salted rim
on the rocks, spicy, smokey

BEERS

ROTHAUS PILS – 11
5.1% bottle germany

GOLDSTAR AMBER LAGER – 10
4.9% bottle israel

AYINGER BRÄUWEISSE WHEAT – 11
5.1% bottle germany

FIRESTONE UNION JACK IPA – 11
7.5% can california

AVAL CIDER – 9
6% can france

ATHLETIC BREWING N/A IPA – 9
0.5% can connecticut

LEMONADES

**CLASSIC, MINT, DATE, CUCUMBER-MINT,
STRAWBERRY, ROSE – 9**