

MEZZE

3 for \$31 / 6 for \$51

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

MADE AT YOUR TABLE

CREAMY HUMMUS

warm chickpeas, schug, olive oil, sumac,
flatbread 20

BREADS

OLIVE TEPANADE PULL APART BREAD

7

All our breads
are freshly baked
in-house.

FLATBREAD

topped with za'atar 7

SALADS

GREEK SALAD

vine ripe tomatoes, cucumber, lemon, cured olives,
Balkan feta, oregano cornbread croutons 19

ISRAELI CHOPPED SALAD

cucumber, tomato, red onion, parsley,
mint, tahina, green schug 18

SPRING VEGETABLES & LITTLE GEM SALAD

broken caesar-truffle vinaigrette, radish,
parmesan, crispy chickpeas 19

APPETIZERS

FLASH-FRIED
HALLOUMI

pineapple and pear
chutney 23

FRESH HERB
FALAFEL

har bracha tahina 18

YELLOWFIN TUNA CRUDO

lime-arak vinaigrette,
cucumber, avocado, cilantro 26

FRIED ARTICHOKE
HEARTS

lemon aleppo aioli 17

SIZZLING GARLIC SHRIMP

smoked paprika, olives, lemon,
oregano, housemade flatbread 26

SWEET CORN RAVIOLI

yellow oyster mushrooms, frothy
polenta, toasted almonds, parmesan 24

FOUR CHEESE SAMBUSAK

stuffed with mozzarella, kashkaval,
feta, parmesan, & olives 18

SKEWERS / SHISHLIKS

Served with almond rice pilaf, roasted tomato & chili peppers

POMEGRANATE GLAZED SALMON

sesame, fresh horseradish 35

KING OYSTER MUSHROOM & EGGPLANT

harissa bbq, scallion vinaigrette 29

MERGUEZ SEASONED SHRIMP

chili vinaigrette 35

DRY AGED BEEF KOFTA

natural jus 37

MARINATED CHICKEN

silan, ginger, chili 34

CHARRED HANGER STEAK

schug 39

ENTRÉES

WHOLE GRILLED BRANZINO

bouillabaisse broth, shaved fennel,
flash fried artichokes 38

DRY AGED BEEF KOFTA TERRA COTTA

spicy tomato sauce, tahina, levantine vegetables,
bread dome 37

CRISPY ROASTED LAMB

freekeh, walnuts, dates, marinated cucumber salad 46

ROTISSERIE AMISH CHICKEN

crispy za'atar potatoes, arugula salad,
harissa bbq 37

MARINATED BLACK COD

citrus, glazed turnips, turmeric vinaigrette 34

ACADIA SMASH BURGER

brisket & short rib blend, gruyère, anchovy-truffle aioli,
housemade brioche 29

VEGETABLES & SIDES

BEETS

horseradish yogurt,
fresh herbs 12

ROASTED ZUCCHINI

smoked muhammara,
lemon, olive oil 17

CHARRED ASPARAGUS

toasted almonds,
Meyer lemon, brown butter 12

CAULIFLOWER

vadouvan aioli, turmeric 12

FRENCH FRIES 11

ZA'ATAR POTATOES 11

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 commandeurs," 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-guyolot, 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-grailot, 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

COCKTAILS

BITTERSWEET CITRUS SPRITZ – 16

amante, 1530, lucano limoncello,
prosecco, fever-tree grapefruit soda
tall, low alcohol, mildly bitter & fizzy

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

PERSIANEGRONI – 19

sumac washed bombay dry gin, pomegranate,
campari, dolin rouge vermouth
straight up, stiff, bittersweet

LEVANTINE ESPRESSO MARTINI – 19

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

BEERS

ROTHAUS PILS – 11

5.1% bottle germany

GOLDSTAR AMBER LAGER – 10

4.9% bottle israel

AYINGER BRÄUWEISSE WHEAT – 11

5.1% bottle germany

ESTRELLA DAMM LAGER – 11

5.4% bottle barcelona

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

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)

LEMONADES

CLASSIC – 9

DATE – 9

MINT – 9

CUCUMBER-MINT – 9

STRAWBERRY – 9

ROSE – 9