



Cold Mezza

HUMMUS 🌿🥬	14
<i>chickpea purée, tahini, lemon, olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB CONFIT +6 CRAB FALAFEL +8	
BASTERMA +5 WILD MUSHROOMS +5	
BABA GHANNOUJ 🌿🥬	15
<i>eggplant, tahini, olive oil, pomegranate seeds</i>	
LABNE 🌿🥬	14
<i>strained yogurt, olive oil, fresh mint, zaatar</i>	
MOUHAMARA 🥬	14
<i>walnuts, sundried peppers, pomegranate molasses</i>	
KIBBEH NAYE BEIRUTIEH*	22
<i>steak tartare, burghul, onion, mint</i>	
CHANKLEESH 🌿🥬	16
<i>feta cheese, onion, tomato, zaatar</i>	
TABBOULEH 🥬	18
<i>parsley, mint, tomato, burghul</i>	
FATTOUSH 🥬	19
<i>Lebanese garden salad, toasted pita, sumac lemon vinaigrette</i>	
CHICKEN +10 FALAFEL +10 BEEF TENDERLOIN +18	
CRUDITÉS 🌿🥬	12
<i>daily garden-fresh vegetables</i>	
LEBANESE OLIVES 🌿🥬	10
<i>green & black olives, citrus, thyme</i>	
KABIS 🌿🥬	10
<i>homemade pickled turnip, cauliflower, Persian cucumber, radish</i>	
Hot Mezza	
FATAYER 🥬	16
<i>akkawi & feta cheese, pear salad</i>	
MANOUSHEH 🥬	13
<i>fresh mint, zaatar</i>	
FALAFEL 🌿🥬	14
<i>fried chickpea & fava beans croquettes</i>	
MEKANEK	18
<i>sautéed lamb sausage, lemon, pine nuts</i>	
BRUSSELS SPROUTS 🥬	18
<i>grapes, fig jam, walnuts, mint yogurt</i>	
ROSTI 🥬	13
<i>potato, soft scramble eggs, zaatar labne</i>	
BATATA HARRA 🥬	14
<i>cilantro toum, Aleppo pepper</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs, cherry sauce, kataifi, micro chives</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, pine nuts, onion, yogurt</i>	
RIZ 🥬	11
<i>Lebanese rice, toasted vermicelli, mixed nuts</i>	

🌿 GLUTEN FREE 🥬 VEGETARIAN 🥬 VEGAN

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

Brunch Prix Fixe 39PP

for up to 8 guests

MEZZA - please select 2 per guest
HUMMUS BABA GHANNOUJ MUHAMARA FATTOUSH FALAFEL BATATA HARRA KEBAB KERAZ
MAIN - please select 1 per guest
GRANDMA MARIE'S LEBANESE TOAST SHAKSHUKA LAMB BURGER* WARM FREEKEH 🥬
<i>roasted squash, piquillo pepper, parsley, pomegranate molasses</i>
CHICKEN +10 FALAFEL +8 BEEF TENDERLOIN* + 18
DESSERT
BAKLAVA <i>pistachio & cashew</i>

Brunch Plates

SHAKSHUKA* 🥬	17
<i>spicy tomato sauce, poached eggs, feta</i>	
EVERYTHING KA'AK*	23
<i>zaatar cured Ora king salmon, kabis, mixed greens</i>	
GRANDMA MARIE'S LEBANESE TOAST 🥬	19
<i>chorek brioche, poached seasonal fruits, ricotta labne whip, Lebanese syrup</i>	
SWISS CHARD BENEDICT* 🥬	19
<i>roasted butternut squash, dukkah, soft poached eggs, Aleppo hollandaise</i>	
SFEEHA DANISH*	17
<i>lamb pie, cured egg yolk, pink pepper labne</i>	
SMOKED LAMB BELLY	17
<i>pickled thyme chimichurri, lemon</i>	
DUCK SHAWARMA	26
<i>pita pillows, pomegranate seeds, fig toum, micro chives</i>	
LAMB BURGER*	25
<i>cucumber labne, kashkaval, harissa toum</i>	

To Share

MIXED GRILL* 🌿	79
<i>chicken shish taouk, beef kebab, kafta, lamb chops, Lebanese salsa verde, lemon, toum duo, harissa</i>	
LAMB SHANK 🌿	75
<i>Lebanese dirty rice, old world jus</i>	
HEARTH BAKED LOUP DE MER 🌿	75
<i>farmed seasonal mixed green, tarator sauce</i>	



Brunch Cocktails 19

APEROL SPRITZ'SICLE

SUN-DRENCHED / WHIMSICAL / FROZEN FLIRT
sparkling wine, aperol popsicle

THE GILDED APPLE

TOFFEE / CINNAMON AROMA/FIZZY
vodka, ginger, caramelized apple cordial

SPA

ZESTY & GREEN / COOLING / UPLIFTING
gin, cucumber cordial, lemon juice, sparkling wine

BLOODY MARY A-LA HABIBI

BRINY / SAVORY/ SALTY-SMOOTH
vodka, 'habibi' bloody mary mix

Curated Cocktails 21

KAHWA X SHAY

AUTUMNAL / SILKY / SPICED
vodka, coffee & chay liqueur, espresso

OLIVE YOU MARGARITA

SOPHISTICATED / ELEGANT / CAPTIVATING
tequila,clarified fresh lime juice, olive brine spuma

EL-IJĀS

FRAGRANT / ZESTY / BRIGHT & BALANCED
tequila, pear cordial,orange bitters, egg whites

APHRODITE'S DÉMODÉ

EFFERVESCENT / LUSH / FLORAL
vodka, clarified passion fruit cordial, floral syrup, saffron tincture

The Mezze Pour

DÉMODÉ - SERVES UP TO 4 DRINKS 75
SPICED & SMOLDERING / RICH / OPULENT
PRESENTED IN A SMOKED BOURBON DECANTER
Bourbon, Cardamom, Old Fashioned Bitters

Beer

BOTTLE

ALMAZA, PILSNER - LEBANON 12

EVOLUTION EXILE, RED ALE - MD 12

CAN

VÄSEN, WEST COAST IPA - VA 16 oz 14

VÄSEN, MEXICAN LAGER - VA 16 oz 14

BEALES GOLD HELLES, LAGER - VA 12 oz 12

Wines by the Glass

SPARKLING

CA DEL DOGE PROSECCO VENETO, ITALY, NV 18

MERSEL, 'LEB NAT PINK' ROSE, BOUSIT, LEBANON, 21 18

LALLIER, REFLECTION, BRUT SERIE R.021, CHAMPAGNE, FRANCE, 2021 28

WHITE

CHATEAU KSARA 'BLANC DE BLANCS' BEKAA VALLEY, LEBANON 2021 18

ANTINORI BRAMITO DELLA SALA CHARDONNAY 2023 UMBRIA, ITALY 19

MAR DE FRADES ALBARIÑO, RIAS BAIXAS, GLACIA, SPAIN, 2024 20

EMILIO MORO 'POLVORETE' GODELLO, BIERZO, CASTILLA Y LEON 2023 19

ROSE

ROSE GOLD, GRENACHE, CINSAULT, CÔTES DE PROVENCE, FRANCE, 2024 20

MASSAYA, CINSAULT, SYRAH, AND CABERNET SAUVIGNON, BEKAA VALLEY, LEBANON, 2021 19

RED

CHÂTEAU KEFRAYA, LES COTEAUX, CAB SAUV, CIN-SAUT, TEMPRANILLO, WEST BEKAA, LEBANON, 2019 20

BORGOGNO, BARBERA, BARBERA D'ALBA, PIEDMONT, ITALY 2020 19

DAOU RESERVE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, USA 2020 28

BODEGA LANZAGA, LZ, TEMPRANILLO, GARNACHA, GRACIANO, RIOJA, SPAIN 2021 18

Zero Proof 11

BOTTLED MOCKTAIL

KARKADIH: hibiscus & rosehips cordial, rose water, lime juice

GRAPEFRUIT THYME SODA: thyme grapefruit cordial, fever tree soda water

LEVANTINE LEMONADE: fesh lemon juice, mint, Lebanese simple syrup

NON-ALCOHOLIC BEER

GOOD TIME, NA PILSNER - NY 12 oz