



Brunch Prix Fixe 39PP

CHOICE OF TWO MEZZA, 1 ENTRÉE

MEZZA: HUMMUS, BABA GHANNOUJ, MOUHAMARA. FALAFEL, RKAYKAT BIL JIBNEH , FATTOUSH, ARNABEET MEKLE, BEEF FRIED KIBBEH
MAIN PLATES: THE AMERICAN LEBANESE BURGER, AVOCADO TOAST, SHAKSHUKA, GRANDMA MARIE FRENCH LEBANESE TOAST
DESSERT: MOUHALABIEH, BAKLAVA BITE (SUPP +7)

Dips & Mezza

HUMMUS  	15
<i>chickpea purée with tahini, lemon, and olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB +6 SHRIMP +10 BASTERMA +5	
BABA GHANNOUJ  	15
<i>fire roasted eggplant blended with tahini and olive oil</i>	
LABNE  	14
<i>strained yogurt, zaatar, mint, olive oil</i>	
MOUHAMARA 	14
<i>toasted walnuts, roasted peppers, pomegranate molasses</i>	
TABBOULEH 	18
<i>toasted walnuts, roasted peppers, pomegranate molasses</i>	
KIBBEH NAYYEH*	22
<i>steak tartare, bulgur, onion, mint</i>	
FALAFEL  	14
<i>chickpea & fava bean croquettes, tahini</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, bulgur, pine nuts, side of mint yogurt</i>	
RKAYKAT BIL JIBNEH 	15
<i>ilili cheese blend rolled in a crispy pastry dough</i>	
OCTOPUS 	28
<i>green harra sauce, heirloom tomato, toasted almonds, salsa verde</i>	
MEKANEK	18
<i>sautéed lamb sausages, lemon, pine nuts</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs, cherry sauce, kataifi, scallions</i>	
BRUSSELS SPROUTS 	18
<i>grapes, walnuts, fig jam, mint yogurt</i>	
ATAYEF VEAL BACON	21
<i>house cured and smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies</i>	

Sides

- VEAL BACON 10
- BATATA HARRA 16
- AVOCADO 6
- MANOUSHE ZAATAR 16
- DANDELION GREENS 15
- LEBANESE RICE 11

Burgers & Salads

BURGERS

SERVED ON HOUSEMADE BUN WITH CHOICE OF SALAD OR FRIES

THE AMERICAN LEBANESE BURGER*	25
<i>ground lamb, Lebanese pickled cucumber, sauce cocktail, American cheese, veal bacon</i>	
FALAFEL BURGER 	20
<i>tomato, cucumber, parsley, mint, tahini, pickled turnips</i>	

SALADS

CHICKEN +10 | SALMON +14 | SHRIMP +16 | FILET MIGNON +18

SUMMER GARDEN SALAD 	18
<i>mixed greens, red endive, radish, avocado, heirloom cherry tomatoes, fried halloumi, watermelon, champagne vinaigrette</i>	
FATTOUSH 	18
<i>Lebanese garden salad, tomato, cucumber, radish, crispy pita, sumac lemon vinaigrette</i>	
BURRATA & TOMATO SALAD 	18
<i>zaatar, pistachios, lemon zest, sourdough crackers</i>	
BASTERMA TUNA NICOISE	28
<i>fresh seared tuna with green beans, Lebanese potato salad, Kalamata olives, pearl onion, boiled egg, dill, cucumber, mustard red wine vinaigrette</i>	

Main Plates

AVOCADO TOAST 	18
<i>pomegranate, poached eggs, almonds, toasted sourdough</i>	
SHAKSHUKA EGGS 	21
<i>poached eggs, spicy tomato sauce, spinach, feta, toasted country loaf</i>	
EGGS BENEDICT	22
<i>homemade English muffin, Swiss chard, poached eggs</i>	
CHOICE OF SALMON OR BASTERMA	
ILILI COUNTRY STYLE BREAKFAST 	26
<i>2 eggs any style, falafel, hummus, fries, esme</i>	
CHOICE OF LAMB SAUSAGE OR VEAL BACON	
SEASONAL OMELETTE  	18
<i>selected seasonal fair</i>	
GRANDMA MARIE FRENCH LEBANESE TOAST 	24
<i>chorek brioche, poached figs, whipped ricotta labne, Lebanese syrup</i>	
MIXED GRILL FOR TWO* 	86
<i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio</i>	

Summer Cocktails

ARAK
THE LAST DANCE ANISE | HERBAL | REFRESHING | BRIGHT 23
Orange infused Arak, Green Chartreuse, Maraschino, Lemon

YALLA NIGHTCAP BOLD | ANISE-KISSED | LUSH 21
Arak, Tequila reposado, Licor 43, Tempus Fugit Mokka, Espresso, Cacao Powder

VODKA
ARTISTE MARTINI BRIGHT | FLORAL | PLAYFUL 21
Vodka, Passionfruit Liqueur, Velvet Falernum, Maraschino, Lemon, Vanilla-Orange Blossom Cordial

TRIPOLI MIST FRAGRANT | LIVELY | EFFERVESCENT 21
Jasmine-Infused Vodka, Italicus, Genepi, Lebanese Cordial, Clarified Lemon, Mediterranean Tonic.

GIN
BEY BASIL HERBAL | CRISP | CITRUSY 21
GinBey Gin, Basil Cordial, Lemongrass, Lime, Saffron Tincture

THREE LEAF NEGRONI SAVORY | BOTANICAL | LINEAR 22
Fig Leaf-infused Four Pillars Olive Leaf Gin, Method Dry Vermouth, Luxardo Bitter Bianco

AGAVE
SUMAC MARGARITA HERBACEOUS | CRUSHABLE | TANGY 21
Chile-Infused Tequila, Lime, Pomegranate, Cilantro & Mint Cordial

MANGO & SODA CRISP | REFRESHING | TROPICAL 21
Mezcal, Cocchi Americano, Clarified Mango Water, Aleppo & Salt Air.

BOURBON
OPEN SESAME NUTTY | ELEGANT | ELEVATED 22
Coconut Fat Washed Bourbon, White Port, Toasted Sesame Honey.

BEIRUT TO MANHATTAN COMPLEX | ELEGANT | AROMATIC 22
Bourbon, Rye & Sons Straight Rye, Tahini-infused Cardamaro, Apricot, Orange Blossom, Arak Mist

RUM
PHOENICIAN PEARL CLEAN | TROPICAL | UNEXPECTED 23
Rum Blend, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart's Bitters

Beer

BOTTLE
ALMAZA PILSNER *Lebanon* 14

DUVEL *Belgium* 11.2oz 18

CAN
THREES 'VLIET' PILSNER *Brooklyn, New York* 16

TALEA 'SUN UP' HAZY IPA 14
Brooklyn, New York 12oz

KCBC 'VENOMOUS VILLAINS' WEST COAST IPA 18
Brooklyn, New York 16oz

BACK HOME BEER *Sumac Gose, New York* 14

GREENPORT HARBOR BREWING 'HARBOR ALE' 12
Greenport, NY 12oz

Wines by the Glass

SPARKLING
LALLIER, REFLEXION, BRUT SERIE R.021, 2021 28
Champagne, France

MONGARDA PROSECCO SUPERIORE 2025 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT WHITE/ROSÉ NV *France* 18

WHITE
GRANBAZAN ALBARINO 2024 *Galicia, Spain* 20
CHÂTEAU KSARA BLANC DE BLANCS SAUVIGNON BLEND 2024, *Bekaa Valley, Lebanon* 18

PAUMANOK CHENIN BLANC 2025 19
North Fork, New York, USA

NIKOLAIHOF GRUNER VELTLINER 2023 *Wachau, Aus* 21

HARPER'S REST CHARDONNAY 2023 *Sonoma, CA* 28

ROSÉ & ORANGE
MASSAYA ROSÉ 2024 *Bekaa Valley, Lebanon* 18

DOMAINE DES TOURELLES 'SKIN' MERWEH 2023 21
Bcharre, North Lebanon

RED
MERSEL 'LEBNANI AHMAR' CINSULT 2023 *Bekaa Valley, Lebanon* 19

MERSEL 'ELEVATE' PINOT NOIR 2022 *Bekaa Valley, Lebanon* 27

CHÂTEAU KEFRAYA 'LES COTEAUX' SYRAH-CABERNET BLEND 2019 *Bekaa Valley, Lebanon* 19

DOMAINE DU PAS DE L'ESCALETTE GRENACHE BLEND 2024 *Languedoc, France* 19

CHÂTEAU MUSAR 'HOCHAR' CINSULT 2021 *Bekaa Valley, Lebanon* 24

CHÂTEAU BIAC 'FELIX' MERLOT 2019 *Bordeaux, FR* 23

Spirit Free

SOFT COCKTAILS
SUNSTONE CLEAN | VIBRANT | REFRESHING 15
Opius NA , Apricot Cordial, Passionfruit, Lemon, Soda

ST. IVES PALOMA SEASIDE-INSPIRED | ELEGANT | BRIGHT 15
Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

NEGRONI BIL FRAISE CRISP | BITTERSWEET | TANGY 16
Pentire Adrift, Aperitivo, Roots Divino NA Vermouth, Strawberry-Sumac Cordial

ILILI LEMONADE CLEAN | LIGHT | MINTY 12
Cucumber, Ginger, Mint

NON-ALCOHOLIC BEERS
ATHLETIC 'RUN WILD' - NA IPA *Connecticut, USA* 12
ATHLETIC 'LITE' - NA PILSNER *Connecticut, USA* 12