EFRAIN VARILLAS, CHEF DE CUISINE
GREGORY HERMANCE, GENERAL MANAGER

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
chickpea purée with tahini, lemon, and olive oil
PINENUTS +5 | JALAPEÑO +3 | LAMB +6 | SHRIMP +10 | BASTERMA +5

BABA GHANNOUJ 15
fire roasted eggplant blended with tahini and olive oil

LABNE 14
strained yogurt, zaatar, mint, olive oil

MOUHAMARA 14
toasted walnuts, roasted peppers, pomegranate molasses

TABBOULEH 18
parsley, mint, tomato, onion, bulgur, lemon vinaigrette

KIBBEH NAYYEH* 22
steak tartare, bulgur, onion, mint

FALAFEL 14
chickpea & fava bean croquettes, tahini

BEEF FRIED KIBBEH 18
spiced beef, bulgur, pine nuts, side of mint yogurt

RKAYKAT BIL JIBNEH 15
ilili cheese blend rolled in a crispy pastry dough

OCTOPUS 28
lemon herb salad, smoked paprika oil, romesco sauce

MEKANEK 18
sautéed lamb sausages, lemon, pine nuts

KEBAB KEREZ 19
lamb & beef meatballs, cherry sauce, kataifi, scallions

BRUSSELS SPROUTS 18
grapes, walnuts, fig jam, mint yogurt

ATAYEF VEAL BACON 21
house cured and smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies

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
ground lamb, Lebanese pickled cucumber, sauce cocktail, American cheese, veal bacon

FALAFEL BURGER 20
tomato, cucumber, parsley, mint, tahini, pickled turnips

SALADS

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

ENDIVE 18
whipped chankleesh, shiso leaves, walnuts, apple compote, citrus vinaigrette

AUTUMN FATTOUSH 18
mixed greens, roasted delicata squash, radish, pita chips, pomegranate, sumac lemon vinaigrette

Main Plates

AVOCADO TOAST 18
pomegranate, poached eggs, almonds, toasted sourdough

SHAKSHUKA EGGS 21
poached eggs, spicy tomato sauce, spinach, feta, toasted country loaf

EGGS BENEDICT 22
homemade English muffin, Swiss chard, poached eggs
CHOICE OF SALMON OR BASTERMA

ILILI COUNTRY STYLE BREAKFAST 26
2 eggs any style, falafel, hummus, fries, esme
CHOICE OF LAMB SAUSAGE OR VEAL BACON

SEASONAL OMELETTE 18
selected seasonal fair

GRANDMA MARIE FRENCH LEBANESE TOAST 24
chorek brioche, poached figs, whipped ricotta labne, Lebanese syrup

MIXED GRILL FOR TWO* 86
chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio

GLUTEN FREE ◊ VEGETARIAN VEGAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Fall-Winter Cocktails

ARAK

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

VODKA

NOT SO BLOODY MARTINI SAVORY | BRIGHT | BRINY 21
Vodka, Clarified Bloody Mary Mix (Tomato, Celery, Jalapeno)

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

GIN

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

KERAZ NEGRONI BITTER-SWEET | LUSCIOUS | ELEGANT 22
Gin, Campari, Cynar, Cherry Gatrique, Sweet Vermouth

AGAVE

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

ALEPPO & SMOKE SMOKY | LIVELY | REFRESHING 21
Mezcal, Xila, Cocchi Americano, Ginger-Thyme Cordial, Lemon, Pomegranate

BOURBON

MAGIG MUSHROOM VELVETY | EARTHY | UMAMI-LACED 22
Brown Buttered Bourbon, Porcini Mushrooms, Old Fashioned Bitters

HALAWE SOUR COMPLEX | BOLD | AROMATIC 22
Tahini-Infused Bourbon, Amontillado Sherry, Allspice Dram, Honey, Lemon, Walnut Bitter Mist

RUM

CAFÉ DAMOUR RICH | SPICED | ROASTED COFFEE 21
Dark Rum, Tempus Fugit Banana, Licor 43, Espresso, Spice Fig Foam

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

LEBANESE AFFILIATED WINERIES

Wine 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 18
***SAUVIGNON BLEND* 2024,** *Bekaa Valley, Lebanon*

MASSAYA BLANC *Sauvignon & Obeideh 2023* 21
Mount Lebanon

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' 19
CINSAULT 2023 *Bekaa Valley, Lebanon*

ALBERT BICHOT 'ORIGINES' 22
***PINOT NOIR* 2024** *Burgundy, France*

CHÂTEAU HERITAGE 'ST ELIE' 21
***CABERNET BLEND* 2019** *Bekaa Valley, Lebanon*

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

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

CHÂTEAU MUSAR 'HOCHAR' CINSAULT 2021 24
Bekaa Valley, Lebanon

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