beuge marinated mediterranean elives 1 marinated sungeld temateos, burrata, entra virgin and fine herbs 6 fresh shell bears erestini with wild arugula, reggiome, lemen and entra virgin c slived baby articheles with grilled chiceries, peccerine, lemen juice and entra virgin c heirleem apples, seleny, marcena almends, shaved manchege and apple elder vinegan c swordfish seccess and fresh chilies 11 anushed temate and elivered femal, erispy petateos and fresh chilies 11 anushed temate and elivered elivered femal, erispy petateos and fresh chilies 11 anushed temate and elivered elivered entra vineigatette c parafied sandines with erispy germane ham and lucques elives topenade c breised septe with fresh shell beans, breeseli rabe, chilies and fresh herbs c whipped brandade c erispy spanish macherel, and enion and lemen regent with teasted bread crumb salsa c marinated and reasted chicken thigh paraenelle salsa with preserved lemen, paraley and natural juices? breised clives and breast of duck with energy and natural juices? breised clives and breast of duck with energy and natural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? breised clives and breast of duck with energy and matural juices? clives and representation of the paraenelle clives and the energy and matural juices? clives and breast of duck with energy and matural juices? clives and the energy and matural juices? clives

ringin and mint 14 reasted six points form pork shoulder with garlie, green chilies and fresh herbs 10 buses tini with erispy guanciale, posserine, eggs and spacked black popper 10 house marinated mediterranean clives 4 marinated sun gold tematees, burrets, extra virgin and fine herbs 2 fresh shell been erestini with wild arugula, reggiane, lemen and extra virgin 8 sliced baby articheles with grilled chiceries, posserine, lemen juice and extra virgin 2 heirleem apples, celery, marcena almends, shaved manchege and apple cider vinegar 6 swordfish escabeche with sun gold tematees, coramelised fennel, crispy petatees and fresh chilies 11 crushed temate and clive oil braised estepus, summer spinach, enion saled and paneette vineigette 2 pan fried sardines with enispy servene ham and lucques clives topenede 8 braised sepie with fresh shell beans, breezell rabe, chilies and fresh harbs 6 whipped brandade 2 crispy spenish macherel, red enion and lemen regent with teasted bread crumb sales 6 marinated and reasted chicken thigh paragnelle sales 6 marinated and reasted chicken thigh paragnelle sales 6 marinated and breast of duck with erange and frigges 10 reasted public in remoses source with with fell squashes, escarale and segs 6 housemade cherics and mussel stew with petatees, piquilles and paraley 8 spicy meetballs with chick poes, cherd and once 9 origny hang on steels with colory soles worde, rediches, fresh herbs have marinated mediterranean clives 4 marinated sungeld tematees, burrets, extra virgin and fine herbs 6 fresh shell been creatini with wild arugula, reggiane, lemen and extra virgin called beby ertichelees with

soups

cup / bowl

roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**

red lentil with turmeric, ginger and lemon 5/10

small plates

publican quality bread board with seasonal dips and spreads and olives $\ensuremath{\mathbf{18}}$

chorizo stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

chickpea **hummus** with pickled golden beets, toasted walnuts, urfa chili and hearth baked pita **26**

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

hamachi **crudo** with pickled mango, fermented chili, marinated cherry tomatoes and black lime **28**

cornmeal fried **cauliflower** with caramelized shallot labneh, pickled currants and smoked olive oil **22**

salade

add chicken 8 / add whitefish 10

endive and apple salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio 20

avec caesar with baby kale, chopped romaine, anchovy,
 seeded crackers and aged parmesan 18

sides

falafel seasoned fries with harissa aioli 8
marinated lentil salad 5
publican quality bread loaf 1
hearth baked pita 2

prix-fixe

choice of soup
+
choice of salad or sandwich
+
choice of baklava or fudge
26

hearth baked sandwiches

with falafel seasoned fries or marinated lentil salad

chicken thigh ${\bf shawarma}$ on pita with fermented chili sauce, garlic toum and turmeric pickles ${\bf 20}$

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **34**

dessert

rolled baklava with fig, walnut, orange blossom honey syrup, and whipped ricotta 6

affogato with burnt milk gelato,
espresso and okinawa sugar sable cookie 10

back to work treat 4

milk chocolate sesame fudge

gelato 6 (by the scoop)

manchego ice cream apple caramel corn concord grape mint sorbet

coffee service

big shoulders coffee -

direct trade **5** espresso **5**

cappuccino 6

latte 6

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

n/a beverages

hibiscus fizz 8

hibiscus simple syrup, mallorca melon, lime, topo chico

rosemary limonata 8

rosemary simple syrup, lemon, sparkling water

lust for life lite 9

grapefruit vanilla cordial, grapefruit, lime, grapefruit jarritos

cocktails

ibisco d'amorita 16

hibiscus infused tequila, mallorca melón, urfa pepper and lime

lust for life 16

jin jiji darjeeling gin, grapefruit, vanilla cordial and lime

side to side 16

banhez mezcal, aperol, grapefruit jarritos habanero tincture, lime

i want to be sedated 16

old forester bourbon, house date dram, walnut bitters, clove

wines

prosecco santome brut veneto, italy13• 52
rosé of cava raventós i blanc "de nit" anoia, spain19 • 76
rosé of syrah jean-luc colombo, vin de pays, france15 •60
gruner veltliner malat, austria15 • 60
sauv blanc francois le saint sancerre, france23• 92
nebbiolo gd vajra piedmont, italy16 • 64
gamay noir clos roilette Fleurie. France '23

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We believe everyone deserves affordable health care.