house maninated meditorranean clives 1 maninated sungeled tematees, burrette, entre virgin and fine horbs of fresh shell bean erestini with wild enegate, registered beby enticheles with grilled chiceries, peccerine, lemon juice and entre virgin a chicle sund entre virgin and beby enticheles with grilled chiceries, peccerine, lemon juice and entre virgin a heirlesm apples, seleny, marcona almends, shaved ensuchege and apple cider vinegar 2 swerdfish escales the with sun geld tematees, caramelized female, entry petatees and fresh chilies 11 envelsed temates and ellipse cil braised entry, summer spinach, enter selection, entry petatees and fresh chilies 11 envelsed serdines with entry generals has shell beans, because tepanade a braised series with fresh shell beans, because tepanade a braised series with fresh shell beans, because tepanade a braised series with fresh shell beans, because the shell beans, because the shell beans and entry spenish macherely and entry spenish shared server tensed 14 pissaladiers with entry saled 10 beautides peached fish stew with formel, garlie, saffron, aicli and error tensed 14 pissaladiers with entry saled 10 beautides peached fish stew with formel, garlie, saffron, aicli and error tensed 14 pissaladiers with entry saled entry, and shared server tensed 14 pissaladiers with entry saled entry, and shared server tensed 14 pissaladiers with entry saled entry, and shared server tensed 14 pissaladiers with entry saled entry, and shared server tensed 14 pissaladiers with entry saled entry per ference and entry saled en

wingin and mint 14 received six points farm pents showled and with garlie, green shilies and fresh herbs 18 buses tini with enispy guanciale, peccessine, eggs and enacted black papper 10 house maninated mediterranean clives maninated sun gald tematees, burrets, cutra virgin and fine herbs 6 fresh shell been enestini with wild anugula reggiane, lemen and entre virgin 2 sliced beby articheles with galled chiceries, peccesine, lemen juice and entre virgin 8 heirleem apples, sclery, mersena almends shaved manelege and apple cider vinegar 6 swerdfield escabeche with sun gald tematees, caramelized formal erispy petatees and fresh shilies 11 crushed temate and elive sil braised estopus, summer spinach, onion sales and paneetta vineignette 0 pan fried sandines with enispy servane ham and lucques clives tapenade 0 braised sepical herbs 0 whipped brandade 0 crispy spanish macherel herbs 0 crispy and house and lemen regent with teasted bread cruminal sales 10 reasted robbit in remoses sauce with with fall squashes, scenarel and rosest of duck with energy 2 spicy mostballs with ohiols pees, chard and one 1 crispy hange on stook with solony sales vorter virgin and fine herbs forch shell bean creatini with wild arugule, reggianed lemen and cutre virgin c sliced beby articheles with lemen and lemen and cutre virgin and fine herbs fresh shell bean creatini with wild arugule, reggianed lemen and cutre virgin c sliced beby articheles

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 18

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

chickpea **hummus** with green tahina, charred spring onion zhoug, radish, cucumber and hearth baked pita **36**

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

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

salads

add chicken 8 / add whitefish 10

endive and peach 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

heirloom tomato and plum salad with preserved lemon tahina, fried bulgur and cardamom 22

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 **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **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• 5%
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, austria
sauv blanc francois le saint sancerre, france21 • 84
nebbiolo gd vajra piedmont, italy16 • 64
gamay noir romarand regnie, france

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We believe everyone deserves affordable health care.