

TABOON
FLATBREAD

Rosemary, sage
& atlantic sea salt 5

CRUDITE

Sliced fresh
cucumbers 7

PICKLES & OLIVES

Pickled cucumbers
& kalamata olives 13

SALADS

Add-ons

Grilled chicken 12

Falafel 10, Lamb kofta 15

ISRAELI CHOPPED SALAD

Lucky tomatoes, scallions, Persian
cucumbers, mint, sumac, kalamata
olives, tahini & crispy pita 23

FARMERS’ MARKET GREEK

Little gem lettuce, Campari
tomatoes, mini cucumbers,
radishes, onions, kalamata olives,
feta & zaatar tuile 23

MIDDLE EASTERN
CHICKEN SALAD

Local Kale, Savoy cabbage, young
carrots, local apples, mint, toasted
almonds & sun dried labaneh 26

SANDWICHES

MIDDLE EASTERN
CHICKEN PITA

Israeli salad, fresh herbs, crushed
tomatoes & green tahini 23

LAMB KEBAB PITA

Israeli salad, fresh herbs, crushed
tomatoes & tahini 23

FALAFEL PITA

Israeli salad, pickled cucumbers,
amba & tahini 22

GRILLED DRY-AGED BURGER

Caramelized onions, baby arugula,
white cheddar, smoked aioli &
brioche bun 28

SCHNITZEL CHALLAH
SANDWICH

Chicken Schnitzel, fire roasted
“Mashwiya”, homemade harissa,
pickled red onions & tahini 25

MEZZE

Selection of five 38

LABNEH

Marinated Israeli
cucumbers, garlic, dill,
zaatar & sumac 14

SPICY FETA

Charred jalapeno,
olive oil & crushed
tomatoes 14

HUMMUS

Tahini, crushed
tomatoes, cilantro &
baby green chickpea
stew 16

BEET HUMMUS

Warm Chickpeas,
Cilantro & Tahini 14

FIRE-ROASTED
EGGPLANT

Green tahini,
marinated Japanese
eggplant & zchug 14

APPETIZERS

HOMEMADE FALAFEL

Tahini, amba, baby pickle, cucumbers & sumac 18

HEIRLOOM CAULIFLOWER

Urfa pepper glaze, parsley, pine nuts,
green tahini & crushed tomatoes 24

CRISPY BABY ARTICHOKEs

Parsley, turmeric aioli & sumac 24

MAINS

PANCAKES

Marinated berries, mint, citrus
& lemon pastry cream 22

ISRAELI-FRENCH TOAST

Silan, crispy kadaifi, candies
pistachios, fresh berries
& “angel hair” halva 22

CREAMED SPINACH
KHACHAPURI

Fresh mozzarella, Parmigiano
Reggiano, Hollandaise sauce
& poached egg 23

WILD MUSHROOM
KHACHAPURI

Fresh mozzarella, ricotta, truffle
paste, sage, Hollandaise sauce
& slow poached egg 24

HUDSON VALLEY SMOKED
DUCK

Wild mushrooms, creamy polenta,
sage, Parmigiano Reggiano
& black truffle 24

FRESH FARM EGGS

All served with home fries & arugula salad

BULGARIAN FETA OMELETTE

Roasted peppers, fried eggplant
& fresh oregano 22

WILD MUSHROOMS OMELETTE

Black truffle paste, mozzarella
& baby arugula 22

CATSKILLS SMOKED SALMON

Labneh, dill, zaatar
& Jerusalem bagel 25

GREEN FOLDED FRITTATA

Farmer’s market herbs, scallions
& fresh mozzarella 22

CRAB BENEDICT

Mini Jerusalem bagel, creamed spinach
& Hollandaise sauce 27

MARKET STYLE EGGPLANT

Labneh, crushed tomatoes, zhug &
Jerusalem bagel 23

BACON BENEDICT

Smoked Bacon, Jerusalem bagel,
& Hollandaise sauce 26

IRON SKILLET SHAKSHUKA

CLASSIC

Stewed tomatoes, north african spices,
peppers & eggs 22

MERGUEZ

Homemade lamb sausage, baked eggs
& stewed tomatoes 24

TURKISH

Braised lamb, swiss chard,
chickpeas, sumac & tahini 24

GREEN

Creamed spinach, fresh mozzarella
& Parmigiano Reggiano 23

SIDES

SMOKED SALMON 15

APPLEWOOD SMOKED BACON 10

HOME-MADE FRENCH FRIES 12

LAMB MERGUEZ SAUSAGE 12

HOME FRIES 10

CHAMPAGNE & SPARKLING

Cava, Brut Rosé, Poema, Spain N.V.	14
Prosecco, Brut, Caposaldo, Veneto, Italy N.V.	15
Taittinger, Brut, "La Française," Reims, Champagne, France N.V.	26
Billecart-Salmon, Brut Rosé, Ay, Champagne, France N.V.	35

ROSE

Côtes de Provence, Maison Saleya , Provence, France 2023	18
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WHITE

Gavi di Gavi, "Rovereto", Michele Chiarlo, Piedmont, Italy 2023	16
Albariño, "Pazo das Bruxas", Torre Penelas, Rías Baixas, Spain 2023	17
Sauvignon Blanc, "Te Muna Road," Craggy Range, Martinborough, New Zealand 2023	20
Chardonnay, Carpe Diem, Anderson Valley, California 2021	22
Sancerre, Château de Sancerre, Loire Valley, France 2023	25
Chablis, "Saint Martin" Domaine Laroche, Burgundy, France 2023	30

RED

Malbec, Alta Vista, Mendoza, Argentina 2024	16
Côtes du Rhône, Domaine de Beurenard, S. Rhône, France 2023	17
Rioja Crianza, Altos Ibericos, Spain 2019	18
Chianti Classico, Volpaia, Tuscany, Italy 2022	20
"Insoglio" Campo di Sasso, Toscana IGT, Italy 2023	22
Cabernet Sauvignon, Sequoia Grove, Napa Valley, California 2021 (En Magnum)	25
Pinot Noir, Resonance, Willamette Valley, Oregon 2022	27
Bourgogne, Domaine Joseph Faiveley, France 2022	30
Brunello Di Montalcino, Val di Suga, Tuscany, Italy 2018	35

COCKTAILS

RODAKINA Woodford Reserve, Juliette Peach, Vermouth & Campari	19
ARAK SOUR Vodka, House Medjul Date, Orange, Rose Petal Infused Arak & Giffard Pamplemousse	19
INDIGO Gin, Pamplemousse with Lavender & Orange Bitters	23
BASILIKA Vodka, St. Germaine, Fresh Pressed Basil & Cucumber	22
SMOKING FRUIT Silver Tequila, Mezcal, Passionfruit & Sage	22
JALISCO Jalapeno Infused Tequila, Fresh Lime & Pineapple Juice	23
OLYMPIA Muddled Fresh Strawberries, Martini Bianco, Peach & Bubbles	20

NON-ALCOHOLIC

FRENCH BLOOM, "Le Blanc," Organic French Sparkling	18
PHONY NEGRONI, St. Agrestis	18
LAVENDER LEMONADE, Lavender Syrup, Lemon Juice & Thyme	14
MEDITERRANEAN SPRITZ, Lyre's Italian Spritz, Fusion Verjus, Mediterannean Tonic & Orange	18