



181  
LEXINGTON  
AVENUE

### SPREADS & HUMMUS

Served with Warm Pita Bread

- CHILLED CRUDITÉS** 15  
Ranch Labneh
- BURRATA CHEESE** 16  
Truffle Honey, Cracked Black Pepper
- BEETROOT TZATZIKI** 14  
Dill, Garlic, Lemon
- BABA GHANOUSH** 15  
Charred Eggplant, Sun-Dried Tomato, Pickled Onion
- BLACK GARLIC HUMMUS** 16  
Toasted Everything Spice, Marinated Chickpeas

EXECUTIVE CHEF ED COTTON

\*consuming raw or undercooked eggs or unpasteurized milk may increase your risk of foodborne illness

### CHILLED & RAW

**LEONETTA TOWER** MP  
Oysters, Shrimp Cocktail, Scallop Crudo, Italian Tuna Tartare, Hamachi, Grilled Octopus

- DAILY SELECTION OF OYSTERS** MP  
SOURCED BY ISLAND CREEK OYSTER CO.  
Cucumber Mignonette
- SHRIMP COCKTAIL** 28/31  
Basil Aioli, Spicy Cocktail Sauce
- CHOPPED TUNA "PUTTANESCA"** 24  
Tomato, Olive, Capers, Anchovy, Sesame Grissini
- JUMBO LUMP CRAB CEVICHE** 24  
Avocado, Cilantro, Radish, Sofrito Vinaigrette
- DIVER SEA SCALLOP CRUDO** 24  
Tangerine Nage, Basil Seed, Pickled Red Onion
- HAMACHI CRUDO "ACQUA PAZZO"** 25  
Fennel, Lemon Mostarda, Calabrian Chili Ponzu
- LAMB TARTARE** 23  
Harissa Aioli, Mint, Za'atar Lavash Cracker

### SALADS & SANDWICHES

All Sandwiches Served with Chips or Fries

- LITTLE GEM CAESAR** PF 22  
Parmesan-Tahini Dressing, Toasted Sesame Croutons
- CHOPPED SALAD SANTORINI** 21  
Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing
- CHAR-GRILLED LAMB BURGER** 27  
Cheddar, Shawarma Spiced Bacon, Onion, Harissa Mayo, Pickles Add Egg +2
- GRILLED ITALIAN TUNA** PF 28  
Basil, Chopped Olive Spread, Red Onion, Arugula, Shaved Parmesan Cheese, Ciabatta

### BRUNCH SPECIALS

- STEAK & EGGS KEBAB** 31  
Black Garlic Marinated Filet, Potato, Baby Spinach, Curry Butter, Two Sunny Eggs
- BABKA FRENCH TOAST** PF 22  
Whipped Cheesecake, Wild Berries, Orange Blossom Syrup
- SMOKED SALMON & AVOCADO TOAST** PF 21  
Pugliese Bread, Feta, Cucumber, Radish, Pickled Red Onion  
Add Poached Eggs +4
- PORK SHAWARMA BENEDICT** PF 25  
Poached Eggs, English Muffin, Potato & Pepper Hash, Lemon-Turmeric Hollandaise
- BRICK CHICKEN CAESAR** 32  
Roasted Half Chicken, Sesame Crouton Parmesan-Tahini Dressing,
- WILD MUSHROOM SCRAMBLE** PF 25  
Farm Eggs, Black Truffle, Sesame Crostino
- LAMB PANINI** 24  
Fontina, Arugula, Caramelized Onion, Rosemary Lamb Jus

### SIDES

- ZA'ATAR STEAK FRIES** 17  
Feta, Harissa Ketchup
- GRILLED LAMB MERGUEZ** 12
- SHAWARMA SPICED BACON** 12
- AVOCADO** 6
- SMOKED SALMON** 14

### PREFIX BRUNCH SPECIAL

\$50 PER PERSON

Includes Black Garlic Hummus for the table, Choose one Entrée marked PF from our menu along with two "build-your-own" Spritz Cocktails from our SPRITZ BAR.

BECAUSE BRUNCH WITHOUT BUBBLES IS JUST BREAKFAST

### BRUNCH COCKTAILS

\$20

#### PALOMA PICASSO

Blanco Tequila, Grapefruit, Cartron Bergamote, Combier Pamplemousse, Fevertree Grapefruit Soda

#### ITALO DISCO

Mediterranen Lemon Gin, Aperol, Yuzu Sake Luxardo Bitter Bianco, Sicilian Lemonade

#### BLOODY MARY

Roasted Red Pepper, Harissa, Caper, St. George Green Chile Vodka

### BY THE GLASS

- SUMAROCCA** 17  
Cava, Brut Majeur, Penedes '21
- GRACI** 17  
Etna Rosato, Etna, Italy '23
- CROQUE** 18  
Albarino, Rias Baixas, '22
- CLEMENT ET FLORIAN BERTHIER** 18  
Sauvignon Blanc, 'L'Instant '24
- DOMAINE DE CHASSEIGNES** 25  
Sancerre, France, '23
- TURLEY** 19  
Bechtold Vineyard' Cinsault, Lodi, California '24
- ALTA MORA** 18  
Etna Rosso, Etna, Sicily, italy '20
- SAGMEISTER** 19  
Cabernet Franc, Breton, Serbia '21