



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, Confit 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, Jumbo Lump Crab Ceviche, Octopus Salad, Tuna Tartare, Hamachi	
DAILY SELECTION OF OYSTERS	MP
SOURCED BY ISLAND CREEK OYSTER CO. Cucumber Mignonette	
SHRIMP COCKTAIL	28
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
Pickled Watermelon, Lemon Mostarda, Calabrian Chili Ponzu	
LAMB TARTARE	23
Harissa Aioli, Mint, Za'atar Lavash Cracker	

SALADS & SANDWICHES

LITTLE GEM CAESAR	22
Parmesan-Tahini Dressing, Toasted Sesame Croutons	
CHOPPED SALAD SANTORINI	21
Greek Feta, Cucumber, Tomato, Peppers, Olives, Oregano Dressing	
CHAR-GRILLED LAMB BURGER	28
Cheddar, Shawarma Spiced Bacon, Onion, Harissa Mayo, Pickle & Chips	
GRILLED TUNA CLUB	27
Cheddar, Shawarma Spiced Bacon, Onion, Harissa Mayo, Pickle & Chips	

BRUNCH SPECIALS

STEAK & EGGS KEBAB	31
Black Garlic Marinated Filet, Potato, Baby Spinach, Curry Butter, Two Sunny Eggs	
BABKA FRENCH TOAST	22
Whipped Cheesecake, Wild Berries, Orange Blossom Syrup	
SMOKED SALMON & AVOCADO TOAST	21
Pugliese Bread, Feta, Cucumber, Radish, Pickled Red Onion	
Add Poached Eggs +4	
EGGS BENEDICT	23
Poached Eggs, English Muffin, Chorizo, Spinach, Peperonata Hash, Hollandaise	
BRICK CHICKEN CAESAR	32
Roasted Half Chicken, Sesame Crouton Parmesan-Tahini Dressing,	
WILD MUSHROOM SCRAMBLE	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

BRUNCH COCKTAILS

CAVAILLON MELON KIR	18
Maison Artonic Melon Liqueur, Contratto Bianco, White Wine	
LEONETTA BELLINI	19
Juliette Peach, Maison Artonic Nectarine, Salers Gentian Aperitif, Cava	
APEROL - YUZU SPRITZ	20
Aperol, Pierre Ferrand Late Harvest Yuzu Liqueur, Cava	
CARDOON SPRITZ	18
Cardamaro Vino Amaro, Giffard Passionfruit, Cava	
PALOMA PICASSO	20
Blanco Tequila, Grapefruit, Cartron Bergamote, Combier Pamplemousse, Fevertree Grapefruit Soda	
ITALO DISCO	22
Mediterranen Lemon Gin, Aperol, Luxardo Bitter Bianco, Yuzu Sake, Sicilian Lemonade	
BLOODY MARY	20
Roasted Red Pepper, Harissa, Caper, St. George Green Chile Vodka	

UP ALL NIGHT	20
Espresso, Licor 43, Siglo Cero Pox, Nixta Elote	