

LUNCH

TAPAS, MEZZE AND PICCOLI

- Hummus *with warm pita* 5.
- Taramasalata *with warm pita* 5.
- Muhammara Labneh *with warm pita* 5.
- Trio of dips *with warm pita* 12.
- Marinated Olives *with thyme and orange* 4.
- Anchovy stuffed spanish olives 4.

GREENS AND THINGS

- Today's Soup 7.
- Mista - *organic greens, prosciutto, pickled red onions, pinenuts, grana, balsamic vinaigrette* 9.
- Syrian Chicken Fattoush Salad 14.
 - Split Fattoush additional* 2.
 - Add grilled filet of salmon* 16.
- Beet and Orange Salad – *winter greens, Laura Chenel Cabecou cheese, pistachios, citrus vinaigrette* 10.
- Ligurian Style Tuna Confit Salad *with arugula, avocado, potatoes, peppers, fennel, croutons, olives and red wine – anchovy vinaigrette* 14.

ENTREES

- Bucatini *with toasted almonds, sundried tomato pesto, mint, chillies, pecorino cheese* 15.
- Fettuccini *with roasted chanterelles, butternut squash, Applewood bacon, shallots, thyme, parmesan cheese* 16.
- Middle Eastern Inspired Vegetarian Platter, *lemony lentils, acorn squash, curried spinach, Turkish yogurt, tomato-pistachio relish, couscous* 16.
- Grilled Chicken Sandwich, *Hobbs bacon, avocado, shoestring potatoes* 12.
- Grilled Yellowfin Tuna, *sweet red pepper sauce, green olive tapenade, fingerling potatoes* 14.
- Grilled Angus Hamburger, *roasted red onions, shoestring potatoes* 11.
- Grilled Lamb on House-made Grilled Flatbread, *zatar, lemony greens, tomatoes, cucumbers, sumac onions, cumin yogurt* 15.
- Steamed PEI Mussels, *sweet herbs, shallots, white wine, shoestring potatoes* 13.