

LUNCH

SOUPS, SALADS + SPREADS

GREEN SALAD 9

Peppers / Local Radish / Toasted Pita / Cilantro

KALE TABBOULEH 10

Parsley / Bulgar / Cucumber / Mint

LABNEH 10

House Baked Pita or Seasonal Vegetables

HOMMUS 10

House Baked Pita or Seasonal Vegetables

WHITE ASPARAGUS SOUP 12

Halumi / Ramps

SPICE UP YOUR SALADS + SPREADS

Add Ground Beef, Lamb Sausage or Chicken +6

Add Lobster +10

SIDES

CHICKPEA FRIES 8

Harissa Yogurt / Za'atar

FRIED CAULIFLOWER 8

Carrots / Tahini

APARAGUS 6

Mint / Sumac / Lemon

We would like to thank our local farmers: Bumbleroot Farm, Windham; Snell Family Farm, Buxton; Stonecipher Farm, Bowdoinham; Green Spark Farm, Cape Elizabeth; Two Farmers Farm, Scarborough; and Sumner Valley Farm, Sumner.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

SANDWICHES

FALAFEL WRAP 11

Cilantro / Hommus / Amba Sauce / Pickles / Side Salad

THE BURGER* 14

Horseradish / Fried Cheese / Pickled Onion / Side Salad

SPICY LAMB SAUSAGE WRAP* 15

Merguez / Yogurt / Arugula / Mint / Homemade Chips

PORK BELLY GYRO 13

Tzatziki / Pickled Peppers / Side Salad

++add bacon to any sandwich for \$2

PLATES

OYSTERS* 16

1/2 Dozen / Rhubarb / Red Wine Vinegar

TUNA CRUDO* 15

Scallions / Lime / Avocado / Fresno Chilies

GNUDI 14

Chicken Sausage / Asparagus / Shiitake

SPANAKOPITA 15

Duck Confit / Spinach / Feta / Phyllo Dough

GRAPE LEAVES 13

Basmati Rice / Tomato Sauce

"SHRIMP + GRITS" 15

Quinoa Risotto / Bacon / Aleppo Pepper

FISH + CHIPS 14

Hake / Fried Potatoes

LOBSTER 17

Mussels / Garlic / Peppers / White Wine

