

**SPREADS****\$12 EACH OR 3 FOR \$30****LABNEH**

Za'atar / Cherry Tomatoes / Pita

**MUHAMMARA**

Roasted Peppers / Walnuts / Crackers

**BABA GANOUSH**

Tahini / Olive Oil / Garlic / Pita

**CHEF'S TASTING\***

Let our Chefs guide you through a progressive tasting of our cuisine, that highlights the best locally sourced vegetables, fish, and meat.

*\$70 per person. Add wine pairings for \$35.  
Offered for the entire table only.*

**VEGETARIAN TASTING\***

We are pleased to offer unique vegetarian and vegan tasting menus that feature seasonal ingredients from our local farmers.

*\$55 per person. Add wine pairings for \$35.  
Offered for the entire table only.*

*Please inform us of any allergies or dietary restrictions.  
We are happy to accomodate them.*

*We would like to thank our local farmers who we have established relationships with in order to source the best possible produce, meat and poultry: 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 meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



**VEGETABLES****FATTOUSH 12**

Peppers / Greens / Onion / Toasted Pita

**CHICKPEA FRIES 11**

Spicy Yogurt / Za'atar

**BEETS 14**

Plum / Lettuce / Pistachio / Blue Cheese

**KALE TABBOULEH 11**

Parsley / Bulgar / Mint / Cucumber

**EGGPLANT\* 13**

Tomato / Egg / Sumac / Tuna

**CAULIFLOWER 14**

Tahini / Jalapeño / Carrot

**FALAFEL WRAP 11**

Amba / Cilantro / Hommus

**GRAPE LEAVES 20**

Spicy Tomato Sauce

**SHISHITOS 13**

Halloumi / Garlic / Parsley

**TOMATOES 14**

Basil / Pine Nuts / Burrata

**MELON 15**

Crab / Jalapeño / Celery

**SEAFOOD****HIRAMASA\* 14**

Apricot / Kohlrabi / Lime / Bulgar

**LOBSTER 32**

Corn / Tomato / Potato

**TUNA\* 21**

Ginger / Cilantro / Avocado Tourn

**SQUID 15**

Summer Squash / Olive / Aleppo Pepper

**HAKE 15**

Tahini / Zucchini / Cous Cous

**SWORDFISH 18**

Lemon / Peppers / Almond / Bok Choy

**MEAT****CHICKEN 16**

Freekeh Risotto / Artichokes / Harissa

**FLANK STEAK\* 28**

Mushroom / White Bean / Garlic

**DUCK BREAST\* 15**

Fennel / Stonefruit / Barley

**PORK BELLY 14**

Date Molasses / Sesame Seed / Lentils

**LAMB LOIN\* 32**

Yogurt / Cinnamon / Bulgar / Dates

**GNOCCHI 14**

Lamb Sausage / Eggplant / Sheep's Ricotta

**DUCK CONFIT 16**

Phyllo Dough / Swiss Chard / Peaches

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