TO GO Menu

**Breads**
Za`atar Man`oushe | 5
Fatayer, chard, onion & feta | 9

**Snacks**
Warm Citrus Olives, cured yolk | 6
Tourshi, pickled vegetables | 7
Pomegranate & Za`atar spiced nuts | 6

**Hummus**
Hummus, aleppo oil, fresh pita | 7
* chili roasted turnips & candied onions | 2
* add lamb merguez, sweet pepper puree | 3
* add wood roasted jalapeño relish | 2
additional pita | 1
The Hummus Collective | 19

**Veggies**
Fried Halloumi, arak caramelized pears, citrus almonds | 9
Harissa roasted beets, fig & apricot duqqa, pistachio | 9
Wrinkled Potato Salad, served warm, shallots, mint, rose vinegar | 10
Char Grilled Broccoli, teklai garlic sauce, pickled shallots, nigella seed | 10
Oven Roasted Cauliflower, pickled golden raisins, cardamon carrot, puffed freekeh | 12
Fattoush Salad, fall veggies, herbs, toasted pita, citrus sumac dressing | 14
Baba Ganoush in its own skin, sumac red onion salad, Kurdish samoon bread | 13

**Meat & Seafood**
Lamb Kefta Kabob, charred cabbage, toasted pistachios, tahina, Aleppo oil | 17
Octopus, warm octopus salad, ful beans, lemon garlic dressing | 15
Duck Breast Kabob, fig & olive caramel, pickled fennel, harissa | 21
Chicken Moghrabieh, caramelized pearl onions, chickpeas, toum, 7 spice broth | 17
Fried Trout Filet, tahina & sweet potato salad, dry chermoula spice | 22
Grilled Strip Steak, sautéed greens, peppers & butternut 2 ways | 28

**Sauces** each | 1
Harissa | Garlic Toum | Tahina Labneh | Green Tahina

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