

MEZZE... shareable treats, some, enough for a meal

Pull-apart garlic bread	4
topped with grated ricotta salata	
Mixed Olives	4
marinated in rosemary, garlic, lemon,	
Onion rings	5
smoky aioli dipping sauce	
Avocado, spinach & artichoke dip...pita chips (vegan)	8
Manousha	8
pita painted with za'atar, baked & served with a red onion, tomato & cucumber salad, yogurt-cucumber dipping sauce	
Crispy brussel sprouts	9
parmesan, garlic aioli	
Fried korean cauliflower	10
tossed in a ginger-soy glaze, sesame seeds and scallion	
Zaa'tar tossed chicken wings (10 wings)	12
served w/a creamy watercress dipping sauce	
Middle eastern sampler	13
hummus, mohamara & labani (house made yogurt cheese), grilled pita....lebanese favorites	
Tuna tartare	
wonton, smashed avocado, diced tuna, crushed wasabi peas, scallion, ginger soy glaze, lotus root	15
Bao buns...steak	15
ginger-soy glaze, scallions, sesame seeds, pickled vegetables, kimchi aioli	
Fried calamari	15
served w/a ginger-soy dipping sauce	
Falafel, za'atar & olives	15
falafel, hummus, marinated olives, cucumber, tomato & onion salad, za'atar pita	
Warm roasted eggplant & wonton "napoleon"	15
sweet red onions, tomatoes, feta, watercress and hummus in a light curry vinaigrette	
Escargot	15
sautéed in a roasted garlic herb-de-provence butter, served with greens & brie toast	
Grilled calamari	15
za'atar dusted calamari, tossed in pesto and served on a salad of watercress, artichoke hearts, black olives, red onions & roasted red peppers	
Moules frites	15
mussels steamed with tomatoes, curry, onion marmalade, w/sweet potato fries & saffron-tarragon aioli	
Lobster "toast" with avocado	18
sauteed lobster meat in brown butter, thyme, cilantro & tomatoes, served on a smashed avocado toast	

SALADS

gluten-free rolls are now available for an additional 2/roll

Baby greens	10
mixed greens, walnuts, blue cheese...as simple as it gets!	
Fattoush...lebanese bread salad	12
tomatoes, feta, cucumbers, torn pita, radish, chick peas, capers, black olives & red onions	
Caesar	12
roasted red peppers, radicchio, polenta crouton & parmesan cheese	
Arugula, radicchio, watercress, artichoke hearts	12
oven-roasted tomatoes & a "shower" of ricotta salata	
Kale & brussel sprouts	12
radicchio, toasted almonds, manchego cheese	12
Salade de poulet	16
mixed greens, chicken confit, ditalini, blue cheese, red onions, radish & mushrooms	

BOWLS

**larger and much more filling than just a salad...ample enough for a light meal,
served warm in a sherry-shallot vinaigrette**

Grains & roasted vegetables...you can taste the season!	16
roasted mushrooms, seasonal squash, green beans & grains (kamut/wheatberry), finished w/greens, fennel & pumpkin seeds	
Quinoa, roasted potato & beet	16
roasted mushrooms, beets, artichoke hearts, green beans, roasted potatoes, red onions, quinoa, spinach	

...the following are available with any of our salads...

pan-roasted salmon, hummus + 13
housemade chicken confit, halal, + 5
grilled calamari + 7
falafel/hummus + 7
smashed avocado + 3

CRISPY FLATBREADS

wood-grilled, all natural, non-GMO crust...**onion marmalade base & asiago cheese**, also available on **gluten free dough** from **Still Riding Foods**...OR a **cauliflower crust**...naturally gluten/grain-free, contains cheese...**20**

Pesto shrimp	19
sautéed baby shrimp, burrata cheese, & roasted red peppers	
Burrata	19
burrata (creamy mozzarella, meaning "butter") cheese, speck (smoked pepper cured prosciutto) crushed tomatoes & basil	
Sweet italian sausage & fig	19
italian sausage, fresh fig compote & blue cheese	
Duck confit & chorizo sausage	19
duck confit, pulled off the bone, smoked mozzarella, chorizo sausage & mushrooms baked & finished w/greens dressed in a truffle vinaigrette	
Baby shrimp	19
sautéed baby shrimp, spinach, artichoke hearts, tomatoes & fresh mozzarella	
Prosciutto & artichoke heart	19
provolone cheese & artichoke hearts baked & topped with prosciutto, basil & lemon oil	
Smoked salmon & goat cheese	19
goat cheese, baked & topped with smoked salmon & finished with a caper-cucumber-red onion relish	
Chicken confit	19
chicken confit, halal, pulled off the bone, tomatoes, burrata, finished with arugula & a balsamic reduction	
Truffled cauliflower & broccoli	17
roasted cauliflower, broccoli & mushrooms, scallions, parmesan, mozzarella, arugula, ricotta salata, truffle vinaigrette	
Rossa (NO CHEESE!)	17
savory, house-made tomato sauce, onion marmalade, black olives, artichoke hearts, capers , finished w/arugula	
Greek	17
spinach, roasted tomatoes, feta, red onion, black olives, pepperoncini, served w/minted yogurt/cucumber sauce	
Fig & asparagus	17
fresh fig compote, blue cheese & asparagus	
Four-cheese & artichoke	17
provolone, blue cheese, mozzarella, muenster & marinated artichokes, finished with truffle oil	
Curried eggplant	17
roasted tomatoes, roasted eggplant & feta baked & topped with a curried watercress & red onion "salad"	
Arugula	17
mozzarella baked and topped with arugula, tomatoes & tossed with virgin olive oil & lemon	
Wild mushroom	17
duxelles, mushrooms, blue cheese, finished with arugula & dressed in a truffle vinaigrette	
Roasted eggplant	17
artichoke hearts, roasted tomatoes, fresh mozzarella & roasted eggplant	

House rules: consumption of raw/ undercooked protein increases your risk of food-borne illness...parties of five or more will have an automatic 20% service fee added to their total bill...menu descriptions do NOT include every ingredient...please inform your server of any food allergies

FROMAGES

- served with marcona almonds, honeycomb, dried fruit & crusty bread **19**
Brillat Savarin...lush, triple cream, buttercream icing texture, France
Rogue Creamery's "smokey blue"...first made on the west coast...only fitting that it would be the first blue SMOKED...cold smoked for 16 hours over hazelnut shells...resulting in a balance of sweet caramel & hazelnut flavors that contrast the sharpness of the blue..Oregon
Cacio Di Bosco Black Truffle Pecorino...truffle shavings infuse this cheese, creating a perfect balance of nutty, sweet caramelized flavor...Italy
Cricketer Farm extra mature cheddar...aged for 15 months, full, robust flavor...England
Gouda...aged 5 years...caramel, butterscotch & cashew flavors...crystallized...Netherlands

ENTREES

- Crispy duck leg confit (house made)** **26**
served with diced truffled potatoes and greens, garnished with a shallot jam
- Grilled bistro steak**...Creekstone Farms Premium Black Angus beef, Kansas, halal **26**
marinated and grilled steak, fries and baby greens, served with truffle aioli
- Filet mignon of tuna** **25**
seared sushi-grade ahi tuna on a bed of coriander-scented sautéed baby spinach and oven roasted tomatoes, finished with a sesame-ginger glaze (RARE or MEDIUM RARE ONLY)
- Atlantic salmon** **25**
pan roasted, served on roasted potato plank, topped with a mushroom, tomato, artichoke, spinach and chick pea "mélange" tossed with a warm sherry shallot vinaigrette and garnished with grilled asparagus
- Udon noodles** **19**
shaved red & white cabbage, carrots, mushrooms, broccoli, crushed wasabi peas, sesame seeds, ginger/soy sauce
- Mezzi rigatoni bolognese** **22**
nonna's meat sauce, finished with grated ricotta salata
- Butternut squash & cheese ravioli** **21**
dressed in brown-butter-sage, finished w/toasted hazelnuts, arugula, parmesan
- Israeli couscous** **21**
...this dish lends itself to a bit of "spice"...can be made without halal chicken
housemade chicken confit, pulled off the bone, and a mélange of mushrooms, zucchini, red peppers, broccoli, cauliflower & spinach, in a light curry vinaigrette

BURGERS

- gluten-free bun, extra 2; served with fries and p's housemade pickle
- "Arugula" burger**...Creekstone Farms Premium Black Angus Beef, Kansas, halal **15**
topped with muenster, roasted tomatoes, grilled red onions & a smoky aioli
- All american burger** Creekstone Farms Premium Black Angus Beef, Kansas....halal **15**
sherried bacon jam, american cheese, lettuce, tomato, p's housemade pickle

SIDES

- Grilled asparagus**...with sherry shallot vinaigrette & parmesan **6**
Sautéed spinach & tomatoes **6**
French fries/rosemary/truffle oil/parmesan **6**