



Mitz Petel, which translates to “raspberry juice” in Hebrew, is a popular drink amongst children in Israel made of a thick raspberry syrup mixed with cold water. The **Spritz Petel** combines this favorite with a more adult one using a kosher aperitivo similar to Aperol.

**S'chug** (or zhug or Skug) is a Yeminite hot pepper and herb condiment consisting of parsley, cilantro, jalepeño, cumin and coriander. In Israel, it is sometimes referred to as **Harif** which simply means “hot or “spicy”.

**Carciofi alla Giudia** (Jewish-style artichokes) is arguably the most famous dish from Roman Jewish cuisine. Created in the Jewish ghetto, which existed from 1555 to 1870, Jews turned from butter to deep frying in oil due to Kosher laws forbidding the mixing of meat and milk. Today, this dish still abounds each spring with the harvest of Romansesco artichokes.

Fermentation is the backbone of many Jewish meals. The Talmud even recommends fermented foods or pickles be set at the table before eating to help foster digestion. **Kvass**, is an Eastern European fermented beverage often made from leftover rye bread. It is featured in Yiddish author Sholem Aleichem's last novel highlighting the popularity of the drink in shtetl life.

**Nana** is a cognate meaning “mint” in both Hebrew and Arabic. Mint tea is especially popular in the Maghreb region of Northwest Africa.

**Hawaij** is a spice blend including black pepper, tumeric, bakingspices & cardamom. There is both a savory version as well as one for coffee and desserts.

## MIXED DRINKS

**SPRITZ PETEL**.....15  
*israeli childhood favorite meets aperitivo hour*  
arancia aperitivo, raspberry, bubbles

**BLOC PARTY**.....13  
*refreshments from the shtetl*  
gin, sorrel, strawberry kompot, lemon

**SOME LIKE IT HARIF**.....14  
*spicy margarita re-imagined*  
tequila, s'chug, lime, orange blossom, sumac salt

**THIS DRINK NAME IS CHEESY**....13  
*shavuot blintz inspired sour*  
farmer's cheese vodka, blueberry, fennel, lemon

**ROMAN HOLIDAY**.....14  
*carciofi alla giudia but make it a negroni*  
olive oil gin, artichoke vermouth, bitter bianco

**TREE OF KNOWLEDGE**.....8  
*spirit-free temptation*  
fig leaf, pomegranate, lemon, pineapple

**TRIBE OF DAN**.....15  
*tropical vibes sans ocean*  
niter kibbeh infused rum, banana, pineapple, lime

**RYE ON RYE**.....15  
*ashkenazi shandy collins*  
rye whiskey, sour cherry, lemon, kvass

**COLONIA ROMA** .....16  
*syrian-mexican highball*  
mezcal, ancho chili, apricot, tamarind, lime, soda

**NANA NANA**.....8  
*spirit-free maghrebi old fashioned*  
mint + black teas, date, spiced bitters

**DAFINA SO FINE**.....13  
*stewed and savory old-fashioned*  
raisin rum, sweet potato, ras el hanout, bitters

**YEMENI ESPRESSO MARTINI**.....13  
*black + spiced*  
vodka, cold brew, hawaij

A leafy green with a distinctly sour flavor, **Sorrel** first comes into season in the spring. It is a staple of the Ashkenazi dish Schav, a cold soup traditionally served in the warmer months. **Kompot** is an Eastern European homemade juice drink and traditional preservation technique.

The tradition of dairy-laden foods for **Shavuot** is both Sephardic, with more savory dishes, like Bourek, and Ahkenazi, with sweeter dishes, like cheesecake and **Blintzes**.

There are many thoughts as to what the fruit was that Adam and Eve ate from the **Tree of Knowledge**. The prominence of the apple in Western European depictions is likely due to either a mis-translation or pun as the words for “evil” and “apple” in Latin are very similar. Many say the fruit was likely a pomegranate, fig, etrog or even grapes.

The **Tribe of Dan** was one of the twelve tribes of Israel, whose members migrated south into the Kingdom of Kush (now Ethiopia and Sudan) during the destruction of the first temple. **Niter Kibbeh** is a spiced clarified butter popular as a component in many Ethiopian Jewish dishes. Spices include besobela, koseret (in the verbena family), black cardamom cinnamon, & fenugreek.

**Colonia Roma** is a neighborhood in Mexico City known for its Syrian-Jewish population.

Jewish communities around the world have a unique Sabbath stew prepared on Friday prior to sundown (the start of Sabbath), cooked low and slow, and eaten on Saturday for lunch. In

Morocco, this dish is called **Dafina**, meaning “covered”, named for the sealed pot in which it is cooked.

## SOFT DRINKS

**TOPO CHICO**.....4  
super bubbly mineral water

**DR BROWN'S CEL-RAY**.....3  
the deli classic

**LIMONANA** .....6  
housemade minty lemonade

**Q SODAS**.....3  
choice of ginger ale, kola or grapefruit

**GRADY'S COLD BREW** .....5  
draft cold brew served over ice

**EGG CREAM** .....6  
choice of chocolate cinnamon or vanilla cherry



# FOOD MENU



**Ras el hanout** is a complex, spice blend that's famously associated with Moroccan cuisine. The literal translation from Arabic is "head of the shop," but in reality, it means "top shelf," implying that this is the very best offering. It contains cumin, ginger, turmeric, nutmeg, cinnamon and clove.

**Chakla Bakla** is a mixed pickle coming from the Baghdadi Jews that migrated to Western India. They brought the tradition from their original home while also embracing the flavors of their new home by adding ginger, turmeric, and fenugreek to the pickling liquid.

**Old Bay** may be most famous as a ubiquitous spice of Baltimore, and Maryland crabs, but the spice mix actually has a Jewish origin story. The spice mix was developed in 1939 by Jewish refugee Gustav Brunn seeking to rebuild the spice business he left behind in Frankfurt, Germany.

**Seder** is the ceremonial meal eaten on the first two nights of Passover. It involves a number of symbolic foods including eggs, bitter herbs and haroset.

**Herring** was first brought to Jewish markets by the Dutch in the 15th century. They salted the fresh fish to preserve it for the long trek across Europe. Soon, Jewish fishmongers became prominent herring traders, importing and transporting the fish in barrels to Germany, Poland and Russia, then selling this excellent source of kosher protein in shops and from pushcarts.

The **Reuben** sandwich is associated with kosher-style delis, but is decidedly not kosher since it combines meat and cheese. The first documented instance is found on a menu of the Cornhusker Hotel in Lincoln, Nebraska. It is said that a Lithuanian-Jewish grocer, Reuben Kulakofsky, asked for the sandwich of corned beef and sauerkraut at the Blackstone Hotel in Omaha and it spread in popularity from there. In Omaha, March 14th is celebrated as Reuben Sandwich Day.

## NIBBLES

- TAVERN NUTS.....6**  
sweet + savory, ras el hanout spiced
- MARINATED OLIVES.....8**  
berbere spice, citrus, garlic
- PICKLE PLATE.....9**  
half-sour cucumber, turnip + beet, chakla bakla
- CHOPPED NOT-LIVER.....12**  
eggplant + nuts, crispy onions, warm pita
- CRISPY VEGETABLE FRITTER.....14**  
north indian spice, cilantro chutney
- OLD BAY FRIES.....8**  
wedge cut, side of spiced labneh  
add s'chug aioli or amba tehina +2

## NOSHES

- SMOKED SALMON PÂTÉ.....12**  
everything bagel chips for schmearing
- SEDER SALAD.....12**  
greens, haroset crouton, fried beet, cured yolk
- HAUS HERRING TARTINE\* .....14**  
cultured butter, labneh, pickled peppers
- SPRING BARLEY SOUP.....15**  
celeriac, fennel, charred onion, mint yogurt
- MAC + CHEESE KUGEL .....16**  
tangy carrot "tzimmes" slaw

## EAT SOMETHING!

- BEET "PASTRAMI" REUBEN.....16**  
sauerkraut, melted swiss, russian dressing
- FISH + CHIPS\*.....23**  
amba vinegar, s'chug aioli, old bay fries

One of the seven species of produce the Torah associates with the Land of Israel, **Olives** and olive oil play a key role in many Jewish stories from Noah's Ark to Hanukkah. **Berbere** is an Ethiopian spice blend that includes chili peppers, baking spice, coriander, pepper and fenugreek.

"What am I, **chopped liver?**" We're taking this traditional side dish and make it the star of the show. One of the most ubiquitous Ashkenazi Jewish foods, it was popularized in the early 20th century with the advent of the Jewish deli in the United States. Vegetarian versions became fixtures of the meat-free cousin of the deli, the kosher "dairy restaurant."

The perfect marriage of the Jewish love for preserved food and the availability of inexpensive fish in the US, **smoked fish** (white fish, lox, herring, etc) exploded in popularity among Jews in the US in the early 1900s.

One of the seven native species of the Land of Israel, **Barley** was given as an offering in the Temple in Jerusalem to mark the beginning of the counting of the Omer. The Omer refers to the size of the offering and marks the time between the holidays of Passover and Shavuot.

**Kugel** is a Jewish staple that is a casserole made of noodles or potatoes. Lokshen kugel (noodle) tends to be sweet with a custard-like consistency.

It is believed that Sephardic Jews fleeing the Inquisition first brought **fried fish** to England. In the 18th century, the now iconic British national dish was referred to as "fish in the Jewish fashion." Today, matzoh meal remains a popular batter of choice in many British fish and chip shops. **Amba**, derived from the Marathi for mango, is a tangy sauce first introduced to the Jewish world by Baghdadi Jews trading with India. Today, Amba is an essential ingredient in the Israeli sabich sandwich along with egg and eggplant.

## ...AND SAVE ROOM FOR SOMETHING SWEET

please inform your server of any allergies in your party

a 20% gratuity is automatically added to all checks

\*consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness