

### **Mediterranean Spreads<sup>v</sup>**

Tzatziki Labne | Eggplant Matbucha | Carrot Hummus | Black Rice Pita

14

### **Harira - A Classic Moroccan Soup**

Braised Lamb | Lentils | Kale | Crispy Chickpeas | Labne

10

### **Gem Lettuce Village Salad<sup>v</sup>**

Tomato | Persian Cuke | Feta | Black Olive | Avocado | Za'atar Pomegranate Vinaigrette

10

### **Spicy Merguez Meatballs**

Israeli Couscous | Tomato Shakshuka

12

### **Elysian Fields Farm Lamb Tartare**

Quail Egg | Chermoula Olive Aioli | Mint | Preserved Lemon

15

### **Whipped Spanish Albacore Tuna**

Charcuterie Salad | Niçoise Olives | Lavash

10

### **Crimson Lentil Mujadara<sup>v</sup>**

Cumin Spiced Lentils & Rice | Charred Cippolinis | Greek Yogurt

10

### **Charred Romanesco Cauliflower<sup>v</sup>**

Squash Hummus | Pickled Carrots | Pomegranate | Harissa Aioli

10

### **Kabocha Squash Pesto Flatbread<sup>v</sup>**

Piquillo Peppers | Spicy Greens | Grilled Apple | Saba | Manchego

12

### **Border Springs Farm Lamb Cheesesteak**

Charred Rapini | Toledo Cheese | Peppadew Aioli

15

### **Olivia Hamburgesa**

Lamb & Beef Blend | Manchego | Red Onion Salad | Cilantro Aioli

16

### **Crispy Moroccan Chicken Salad**

Seven-Minute Egg | Pickled Crudit  | Lamb Bacon | Idiazabal | Chermoula Vinaigrette

16

### **Roseda Farms Coulotte Steak**

Za'atar Crusted | Local Greens | Greek Style Potatoes | Sauce Avgolemono

22

### **Chorizo Encrusted Cod**

Marinated Clams | Tarbais Beans | Cauliflower Couscous | Romesco

23

### **Grilled True North Salmon Kabob**

Fattoush Salad | Sumac Breadcrumbs | Feta | Tzatziki Labne | Oregano Vinaigrette

22

### **Pan Roasted Bronzino**

Pickled Fennel Salad | Orzo | Dill | Sauce Rouille | Bouillabaisse Broth

24

***Executive Chef – Matt Kuhn***

\*Consuming Raw Or Undercooked, Meats, Poultry, Shellfish or Eggs May Increase Your Risk Of Food-Bourne Illnesses

^A 20% Gratuity May Be Added To Parties Of Six Or More