



Mezze Plates

Labneh | 7

Mint, scallion, olive oil, sumac

Spicy Feta | 7

Feta, roasted red peppers, garlic

Fire Roasted Eggplant | 7

Roasted red peppers, fresh herbs, roasted heirlooms

Hummus | 7

Chickpeas, tahini, olive oil, za'atar

Baba Ganoush | 7

Smoky eggplant, labneh, fresh herbs, turmeric

Salads

Caesar Salad | 13

Romaine tossed with shaved and grated Parmesan cheese, house made Caesar dressing and focaccia croutons

Mediterranean Salad | 12

Baby Arugula, heirloom tomat, shaved cucumber, kalamata onions and feta cheese tossed in champagne vinaigrette

Social Plates

Crab Cakes | 14

Crispy jumbo lump crab cakes served over lemon dressed greens with a side of our roasted red pepper Greek Remoulade

Wings | 14

One pound of our seasoned wings tossed with house buffalo, rosemary garlic oil or spicy dry rub

Mediterranean Nachos | 11

Chopped chickpea salad with our house pita chips topped with our hummus and labneh.

Romaine Cups | 13

Crispy romaine cups filled with cilantro quinoa, roasted corn, and snap peas in a house peanut sauce

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.

*It is the customer's responsibility to alert our staff of any allergies.



Entrees

Pink Vodka | 19

Fresh pasta simmered in our velvety pink vodka sauce with fresh basil and shaved Parmesan.

Steak Tips* | 24

Turkish seasoned and marinated sirloin steak tips over saffron basmati rice sautéed with local roasted vegetables.

Caprese Chicken | 22

Agro dolce brined breast stacked with fresh mozzarella, fresh basil and a tomato compote. Served with slow roasted tomatoes and an arugula pesto.

Desserts

Pear and Apple Fritters | 9

Crispy ricotta fritters folded with diced pears and apples. Rolled in cinnamon sugar.

Red Velvet Cake | 10

Classic red velvet cake layered with cream cheese frosting. Finished with a chocolate drizzle and shipped cream.

*Consumption of raw or undercooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked.

*It is the customer's responsibility to alert our staff of any allergies.