

Brunch

PASTICCINO

ASSORTED PASTRIES & BREADS 18
Joan's Bakery & Deli

PRIX-FIXE

includes a pastry, 35
mezze, & main

MEZZE

WHIPPED RICOTTA 14
mint-pistachio pistou, evoo

SAFFRON BRINED DEVEILED EGGS 13
6 piece, za'atar, crispy prosciutto

GEM CAESAR SALAD* 18
sourdough gremolata, shaved parmesan, castelvatrano olives,
cured egg yolk

MELTY NDUJA 15
piquillo peppers, fontina, roasted garlic

VERDE CHICKPEAS 14
yogurt, charred eggplant, sundried peppers, pine nuts, preserved lemon, evoo

FRUIT & YOGURT 10
whipped greek yogurt, macerated berries, pistachio dukka, local honey drizzle

BLOODY MARY SNACK PLATTER 16
spicy candied bacon, marinated olives & almonds,
house pickled vegetables, prosciutto, seasonal fruit, local cheeses

MAINS

SHAKSHUKA*	16
braised tomatoes & peppers, local farm egg, ciabatta bread	
AVOCADO TOAST*	17
smashed avocado, pistachio & chili dukka, poached farm eggs, grilled sourdough	
FRENCH TOAST	16
brioche bread, berry anglaise, honey mascarpone, apricot gastrique, keffir lime, baklava crumble	
DOUBLE ROYAL BURGER*	20
2-4oz patties, garlic aioli, pinenut romesco, house pickles, arugula, gruyere cheese,runny egg, potato bun, za'atar house fries	
FRIED CHICKEN SAMMY*	18
buttermilk-tangir marinated chicken thigh, chili pepper jam, chopped pickled vegetables, harissa aioli	
CRAB BRIK*	20
crispy malsouka, jumbo lump crab, runny egg, aioli, harissa dressed greens	
FARMER'S FRITTATA	19
chef's whim, seasonal vegetables	
STEAK & EGGS* (+5 prix-fixe)	28
waygu flank, harissa hollandaise, runny eggs, fingerling potato hash	

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SKEWERS

LAMB KEFTA* tzatziki, sumac onions	13
CHICKEN THIGH garbanzo rub, garlic ginger vinaigrette, sesame	12
WAGYU STEAK* au poivre aioli, crispy potatoes	15
SHRIMP castelvetrano olive salsa verde	12

BOOZE

carafes \$25

MIMOSA

prosecco, oj

SPIKED IV

cherry limeade, vodka, amarena cherries, orchid reduction, citrus soda

BELLINI, BUT MAKE IT COOL

flight of: assorted fruit purees

STACKED BLOODY MARY

zing zang, titos

add bloody mary snack platter +\$12

TOWERS

\$18/\$36
for two or four

Spritz

STRAWBERRY MONTENEGRO

HIBISCUS APEROL

LEMON ZEST DOLIN BLANC

HUGO FIORE

Sangria

RED

WHITE

ROSÉ

Slushie

BLACKBERRY & ORANGE GIN

PORRÓN

\$20

1 BOTTLE OF ROSÉ. NO GLASSES.
Limited availability

Spirit Free

\$10

ITALIAN SPRITZ

lyres italian aperitif, orange, preserved lemon oleo, soda

ORANGEADE

tumeric & honey

UNSPIKED IV

cherry limeade

SUNSET IN THE MEDITERRANEAN

seedlip grove 42, hibiscus, grapefruit, orange oleo

ENDINGS

EVOO ALMOND CAKE	14
mascarpone icing, dried & fresh fruit	
MOM'S CHEESECAKE	9
Joan's Deli & Bakery	
POT DE CREME	9
moroccan mint & dark chocolate with almond cookies & whipped cream	
SEASONAL GALETTE	15
chef's whim	
GELATO	3
rotating selections	
DOUBLE CHOCOLATE CAKE	9
Joan's Deli & Bakery	

TEA POTS

MOROCCAN MINT	7.5
house favorite with loads of fresh mint <i>(low caffeine)</i>	
SILVER NEEDLES	8.5
white tea with rich, savory finish <i>(medium caffeine)</i>	
AFRICAN ROOIBOS	7.5
naturally sweet and refreshing <i>(zero caffeine)</i>	

Freedom Fresh Roast COFFEE & ESPRESSO

COFFEE	4
ESPRESSO	4
CAPPUCCINO/LATTE	6
CAFFE CORRETTO	7
espresso with splash of brandy & sambuca	
MAROCCHINO	6
espresso with cocoa powder and frothed milk	
CAFFE CON PANNA	7
espresso with sweet amaro whipped crema	
AFFOGATO	7
vanilla gelato, espresso	

