

FALL RESTAURANT WEEK 2026 \$52

FOR THE TABLE

TORN BREAD | MIGAS SPICE | ROASTED GARLIC BUTTER \$8
LEBANESE OLIVES & MARCONA ALMONDS \$14
HUMMUS | ZA'ATAR PITA CHIPS \$14
SPANISH CHORIZO | MANCHEGO CHEESE | MEMBRILLO |
PICKLED RED ONIONS | GRILLED BREAD \$18

First

ROASTED APPLE SOUP | WALNUT | CRISPY POTATO | GREEN OIL
ENDIVE & DELICATA SQUASH | TAHINI-BERBERE VINAIGRETTE | FETA |
DUKKAH | GRAPES
SMOKED MACKEREL BOCADILLO | OLIVE AND HAZELNUT TAPENADE | GOAT CHEESE
SHERRY-THYME VINAIGRETTE | FRIED CAPERS | FRISÉE | PICKLED SHALLOTS

Second

ROASTED SWEET POTATO | LARDONS | QUESO DE VALDEON | PEAR VINAIGRETTE |
CRISPY KALE | CASHEW
SUMAC CAULIFLOWER | ALEPPO SPICED FETA | HONEY | PARSLEY
PATATAS BRAVAS | SMOKED PAPRIKA AIOLI | BRAVAS SAUCE | FRIED HERBS
HOMEMADE LEBANESE SAUSAGE | TAHINI | POMEGRANATE MOLASSES |
CHICKPEAS & CAULIFLOWER

Main

PANKO ENCRUSTED HADDOCK | CELERY ROOT PUREE | WHITE BEANS | RAS AL HANOUT |
GOLDEN RAISINS | SLAW | SESAME CRACKER
GRILLED FLANK STEAK | MUHAMMARA | HERB-LEMON-DIJON ROASTED RED POTATOES |
SHISHITO PEPPERS
PARISIAN GNOCCHI | PORCINI-TRUFFLE BROTH | GOAT CHEESE | CIPOLLINI ONIONS |
ROASTED MUSHROOMS | PEAS
CAVA'S PAELLA | CHICKEN & HOUSE CHORIZO | SEASONAL VEGETABLES
{ADD MOJO SAUCE} + \$3

Something Sweet

CHURROS & CHOCOLATE
BASQUE STYLE CHEESECAKE | CRANBERRY | APPLE | DULCE DE LECHE | ALMOND BARK
SOUFRA | PHYLLO DOUGH | PISTACHIO | FIG CUSTARD | VANILLA-MASCARPONE |
PEDRO XIMENEZ

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES PRIOR TO ORDERING

EXECUTIVE CHEF: HILLARY SCHMIDLE