

WEFT & WARP

ART BAR + KITCHEN

DINNER

SMALL PLATES

HAMACHI CRUDO* **DF/GF** 18
capers, calabrian chili, finger limes

CAULIFLOWER **DF/GF/VE/V** 12
zhoug, golden raisins,
marcona almonds

HEIRLOOM CARROTS **GF/V** 12
roasted artichoke, muhammara
goat cheese, tahini vinaigrette

PATATAS BRAVAS 12
spanish duck fat potatoes,
salsa brava, saffron aioli

FALAFEL SLIDERS **V** 16
smashed falafel, tomato, lettuce,
pickle turkish pepper, garlic sauce

PAN CON TOMATE 10
Add manchego cheese +7
white anchovies +4
serrano +12

SAUTÉED FOREST 14
MUSHROOMS **GF/V**

HARISSA LAMB MEATBALLS 23
tomato fennel sauce, mint, feta

LAMB BAR BURGER* 24
arugula, whipped feta, peppers,
harissa tomato chutney, potato roll

SHRIMP CURRY 24
fresno chili, coconut cream,
cardamom, cilantro

CAVIAR CHIPS 60
potato chips, osetra caviar, egg,
chives, whipped creme fraiche

ASPARAGUS 15
sauce gribiche

MEZZE & SALADS

OLIVES & MORE **GF/V** 12
olives, pepperdew, chili, orange
zest, feta

WHIPPED EGGPLANT DIP **V** 19
confit eggplant, garlic crème fraiche,
tapenade grilled country bread

HUMMUS & LAFFA **DF/V/VE** 18
za'atar pistachio laffa, roasted
garlic, tahini, chili oil

MEDITERRANEAN SALAD **GF/V** 18
fava beans, green beans, artichokes
yogurt, red wine vinaigrette

TRADITIONAL GREEK **GF/V** 19
tomato, cucumber, red onion,
pepperoncini, feta, pita chip, red wine
vinaigrette

PASTA

PAPPARDELLE **V** 37
sauteed mushrooms, white wine,
mushroom broth, parmigiano
reggiano

RIGATONI 38
alla vodka sauce, cream, bacon
prosciutto chip, burrata, basil

MALFADINE 41
beef short rib ragu, san marzano
tomato, whipped ricotta, parmigiano
reggiano

SIGNATURE

MARY'S CHICKEN **GF** 34
OREGANATA
braised chicken thighs, white wine,
lemon, garlic, arugula artichoke
salad, parmigiano reggiano

PAN ROASTED NORDIC **GF** 35
SALMON
yogurt sauce, harissa, radish,
cucumber mint salad

GRILLED SWORDFISH **GF** 40
morel mushroom, spring peas &
leek, cognac cream

LAMB MOUSSAKA 38
layers of braised lamb, potato,
eggplant, bechamel

GRILLED K-4 SKIRT STEAK* 48
red chimichurri, spanish potato salad

DF dairy free / GF gluten free / VE vegan / V vegetarian

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.