

## SNACKS

harissa olives 9  
lime leaf cashews 10  
pickle plate 11  
spinach dip fritters with yogurt 16

## APPS

cucumbers melon, parsley seed, sesame, rosewater labneh 19  
little gem lettuce pistachios, yellow wax beans, grape leaf vinaigrette 22  
marinated butter beans sungold tomatoes + tarragon 19  
stone fruit with lemon balm + turmeric-whey vinaigrette 18  
fried cauliflower with caper yogurt 21  
phyllo pies lemony chicken + pine nuts 18

## MAINS

stuffed eggplant red pepper + walnut sofrito, black mint 27  
cabbage "steak" roasted jimmy nardello peppers, paprika + parsley 32  
shrimp + shishitos sauteed in sage + dried rose butter 30  
pan-roasted salmon black lentils with tomato, sumac + dried mint 42  
braised chicken leg long beans, black lime + turmeric 33  
autonomy farms flatiron steak broccolini, charred scallion, lemon 49

## CRISPY RICE

tahdig persian-style rice with currants, pumpkin seeds + egg yolk 24

## BREAD

malawach flaky bread 15  
seeded barbari bread bub + grandma's 7  
crudités plate (gf) 12

## SPREADS

tahini 8  
house labneh 9  
green olive tahini with calabrian chile 13  
summer squash goat cheese, lemon + marjoram 12  
marinated feta wong farms mango + lovage salsa verde 18  
add on green or red zhough 4

## SIDES

crispy weiser potatoes kashmiri chile, green garlic + dill 16  
moroccan-spiced carrots cilantro + ginger 16  
stewed cranberry beans toasted chile 13  
green beans a la plancha roasted green tomatoes + sunflower seed 15

Please inform your server of any food allergies.

All gratuity is split equitably between our hourly front and back of house, based on hours worked. A 4% charge is added to every check, which helps us provide health benefits to our team. We appreciate your understanding!