

SNACKS

castelvetrano olives	9
lime leaf pistachios	10

APPS

artichoke with kumquat bagna cauda	24
marinated beans fennel-roasted fennel + rosemary	19
cucumbers mandarin orange, sesame, rosewater labneh	19
little gem lettuce pistachios, snap peas, grape leaf vinaigrette	22
market greens with passion fruit vinaigrette	22
fried cauliflower with caper yogurt	22
phyllo pies lemony chicken + pine nuts	18

MAINS

sweet potato toasted peanuts, grapefruit, soft herbs	28
cabbage "steak" allspice, apple + chestnut	36
shrimp + kabocha squash in a meyer lemon-turmeric broth	32
pan-roasted vermillion black lentils with tomato, sumac + dried mint	42
braised chicken leg beech mushrooms, frisée, brown butter	33
autonomy farms steak japanese turnips, spiced bordelaise	MP

BREAD

malawach flaky bread	15
seeded barbari bread bub + grandma's	7

crudités are available as a gf alternative

SPREADS

house labneh	9
tahini	8
green olive tahini with calabrian chile	13
marinated feta dates, white onion, perilla leaf	18
green zhoug	4
red zhoug	4

CRISPY RICE

tahdig persian-style rice with currants, pumpkin seeds + egg yolk	25
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SIDES

crispy potatoes kashmiri chile, green garlic + dill	16
moroccan-spiced carrots cilantro + ginger	16
stewed cranberry beans toasted chile	13
broccolini roasted tomato-sesame romesco	16

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!