



RESTAURANT BAR

# LUNCH MENU

MONDAY THRU FRIDAY 11:30 AM - 2:45 PM

## SMALL PLATES

<b>Seasonal Soup</b>	<b>\$7</b>
<b>Spreads</b>	<b>\$5/1 or \$13/3</b>
Humus	
Tzatziki	
Spicy Feta	
Fire Roasted Eggplant	
Served with Grilled Turkish Bread	
<b>Flash Fried Cauliflower</b>	<b>\$7</b>
Tahini, Chili, Lemon Juice and Sage	
<b>Saganaki</b>	<b>\$9</b>
Vlahotiri Cheese Gratinéed with Lemon and Pine Nuts	
<b>Grilled Octopus</b>	<b>\$14</b>
Chickpeas, Moroccan Olives, Serrano Peppers Oregano and Labneh Yogurt	

## SALADS

<b>Vareli Salad</b>	<b>\$12</b>
Baby Arugula, Israeli Cucumbers, Fresh Herbs, Tomatoes, Kalamata Olives and Feta Cheese	
<b>Warm Goat Cheese Salad</b>	<b>\$12</b>
Semolina Crusted Goat Cheese, Frisée, Endives, Asian Pears, Fuji Apples, Candied Pecans, Watercress	
<b>Frisée aux Lardons</b>	<b>\$12</b>
Hariot Vert, Croutons, Lardons, Soft Boiled Egg, Mustard Vinaigrette	
<b>Shrimp Tabouleh</b>	<b>\$14</b>
Israeli Couscous, Tomatoes, Cucumbers, Parsley, Mint, Arugula Pomegranate Vinaigrette	
<b>Seared Tuna Nicoise</b>	<b>\$16</b>
Yellowfin Tuna, Kalamata Olives, Roasted Peppers, Haricot Vert, Boiled Eggs, Fingerling Potatoes	
<b>Free-Range Roasted Chicken Salad</b>	<b>\$16</b>
Crispy Mixed Greens, House Pickled Market Vegetables Lemon-Caper Vinaigrette	

## SANDWICHES & BURGERS

<b>Grilled Chicken</b>	<b>\$13</b>
Marinated Free Range Chicken, Cilantro Aioli, Grilled Red Onion, Tomato, Semolina-Sesame Bread, Fries	
<b>Day-Boat Pretzel-Crusted Fish Sandwich</b>	<b>\$16</b>
Tomato, Homemade Tartar Sauce, Focaccia Bread, Mixed Greens	
<b>Portobello Panini</b>	<b>\$12</b>
Grilled Portobello, Roasted Peppers, Tapenade, Basil Goat Cheese, Rustic Hero Bread, Mixed Greens	
<b>All Natural, Grass-Fed Beefburger</b>	<b>\$12</b>
Caramelized Onions, Chipotle, Arugula, White Cheddar, Fries	
<b>Middle-Eastern Lamburger</b>	<b>\$14</b>
Harissa, Tomato, Pickled Red Onion, Fries	

## BIG PLATES

<b>Wild Mushroom Risotto</b>	<b>\$16</b>
Sage, Parmigiano-Reggiano, Pickled Mushroom Nage	
<b>Moules Frites</b>	<b>\$14</b>
Prince Edward Island Mussels, Chorizo, Bouillabaisse Herbed Fries, Rouille	
<b>Grilled Branzino</b>	<b>\$17</b>
Sopressata, Prosciutto, Copa, Spicy Aioli, Pickled Onions and Buffalo Mozzarella	
<b>Grilled Marinated Skirt Steak</b>	<b>\$12</b>
Warm Baby Potato Salad, Baby Arugula, Shallots, Pickled Cucumbers, Sherry Vinegar	
<b>Lamb Moussaka</b>	<b>\$14</b>
Eggplant, Tomatoes, Yukon Gold Potatoes, Mint, Vlahotiri Cheese, Crispy Turkish Bread	

A 20% Gratuity May Be Added To Parties of 6 or More

Executive Chef: Amitzur Mor