



Small Plate Specials

Spicy Beet & Goat Cheese Carpaccio \$13.00

Thin shaved golden and red beets, goat cheese, jalapeños, balsamic glaze, sesame seeds, capers, and lime zest

Tuna Tartare \$17.00

Saku tuna marinated in lime juice, soy sauce, and olive oil. Served on a base of radishes and topped with avocado and black sesame seeds

Siracha Shakshuka Mussels \$18.00

Fresh steamed mussels sauteed in a twist on an Israeli dish consisting of crushed tomatoes, red peppers and siracha roasted into a thick sauce. Served with crispy crostini's

Parmesan Brussel Sprouts \$12.00

Crispy fried Brussel sprouts served in a cast Iron dish with cracked black pepper and topped with shredded parmesan

Main Course

Winter Grilled Chicken Pizza \$21.00

Wood fired pizza made with house made red sauce. Topped with grilled chicken breast, Rosemary and white wine marinated sweet potatoes, Brussel sprouts, shallots, green apples and mozzarella cheese. Guaranteed to give all the warm winter vibes!

Herb Butter Ribeye \$27.00

8oz seared Ribeye steak topped with whipped herb butter. Served with vegetable and starch of the day

Chicken Piccata \$22.00

Sous vide chicken breast finished in sauté with lemon, butter and capers. Served over a bed of fettuccini

Lebanese Salmon \$26.00

Fresh salmon served with a spicy mango mint yogurt sauce, roasted beets, arugula, and veggies

Bloody Mary Burger \$16.00

Angus beef patty, bloody mary vodka aioli, gouda, and tomatoes on a brioche bun. Skewered with a bloody mary garnish of applewood smoked bacon, celery, pickle and stuffed olives. Served with fries

****We are now serving breakfast! Served Tuesday through Sunday
7am – 12pm and lunch served 10am – 4pm****