Dinner Menu

Mediterranean inspired dishes with global influences including inspiration from our South Asian heritage. Chefs Saba Wahid Duffy and Sara Wahid. Before placing your order, please inform your server if a person in your party has a food allergy.

Menu key
Dietary: V Vegetarian · VG Vegan · GF Gluten-free
Ingredient flags: S Sesame · N Nuts
Cross-contact · Ask your server: GF-CC Gluten-free, cross-contact possible-ask server · CC Cross Contamination-ask server

Appetizers

Trio of Dips with House Made Pita Chips

Beet hummus, tzatziki, spicy moutabel. Dips GF/vegetarian; pita contains gluten. Wheat, dairy, sesame.

$18

V

Zaatar and Lemon Grilled Shrimp

Curry aioli, crispy shallots, pomegranate.

$24

GF · S

Sweet Potato and Feta Croquettes

A mixture of sweet potato, feta, peppers, onions, breaded and fried, served with smoked paprika aioli.

$18

V

Date and Tamarind Glazed Lamb Ribs

Pickled Chili, Crushed peanuts, Minced Chives.

$30

GF · N

Curry Spiced Falafel

Maple tahini, pickled shallots. GF-CC.

$16

VG · GF-CC · S · CC

Preserved Lemon and Spice Marinated Grilled Chicken Skewers

Hara (cilantro) sauce.

$20

GF

Lamb Merguez Kofta (Meatballs)

Creamy herb yogurt sauce.

$20

GF

Salads

Mediterranean Salad with Lemon Zaatar Vinaigrette

Mixed greens, cucumbers, tomatoes, olives, pickled shallots, and feta with pita chips. Feta contains dairy; pita contains gluten.

$17

V · S

Halloumi Crunch with Basil Vinaigrette

Quinoa, purple cabbage, cucumbers, pumpkin seeds, pomegranate, and fried halloumi. GF-CC.

$19

GF

Salad protein add-ons

Preserved Lemon Braised Chicken

Add protein.

Add-on — $10

GF

Lamb Merguez Kofta (Meatballs)

Add protein.

Add-on — $12

GF

Curry Spiced Falafel

Add protein. GF-CC.

Add-on — $8

VG · GF-CC · CC

Entree

Harissa Brown Sugar Braised Beef

Over golden pearl couscous with a drizzle of Hara (cilantro) sauce.

$34

Spicy Mac and Cheese with Lamb Merguez Crumble

Seasoned lamb sausage, cooked to order, placed on top of spicy mac and cheese. Substitute Harissa Braised Beef- $5 Add On

$30

Oven Roasted Cod

Over tomato fennel ragu topped with pistachio olive salsa. Contains nuts.

$36

GF · N

Lamb Burger on a Toasted Brioche Bun

Whipped feta, pickled shallots, side salad, and sweet potato chips.

$26

Mediterranean Chicken

Over seasoned rice with feta, olives, and tomatoes, drizzled with white garlic sauce.

$28

GF

Lentils and Rice

Crispy shallots and herb yogurt sauce. Yogurt contains dairy.

$25

GF · V

Vegetarian Falafel Bowl

Our Signature Curry Spiced Falafel drizzled with Maple Tahini Over Golden Pearl Couscous** Topped with Feta, Olives, Tomatoes, Cucumbers, and Pickled Shallots Finished with Hara (cilantro) Sauce **Rice Substitution Available (GF)

$25

V · S

Sides

Glazed Carrots Over Creamy Herb Yogurt Sauce

Topped with pumpkin seeds. Yogurt contains dairy.

$12

GF · V

Preserved Lemon, Garlic and Shallot Green Beans

Topped with crushed toasted almonds. Contains nuts.

$10

GF · V · N

Desserts

Chai Spiced Pot De Creme with Sesame Brittle

$10

S · GF

Cardamom White Chocolate Pistachio Cookie Ice Cream Sandwich

$12

N

Drinks

Still Water

$5

Sparkling Water

$5

San Pellegrino Soda

$5

Limonana

Middle Eastern minty lemonade over ice.

$11

Hibiscus Spritz

Honey syrup, lime juice, topped with ginger beer.

$13

Mango Saffron Lassi

Saffron mango puree with creamy yogurt.

$14

Add citrus vodka

Add citrus vodka to any of the above drinks.

$6

Cocktails

Hugo Spritz

Elderflower liqueur, sparkling wine, club soda, mint, lime

$18

Tomato Martini

Citrus vodka, tomato water, white balsamic

$18

Lemon Blossom
Citrus vodka, elderflower liqueur, lemon
$18

Espresso Martini
Vanilla vodka, cold brew, espresso liqueur
$18

Vanilla Fig 75
Vanilla vodka, lemon juice, fig syrup, sparkling wine
$18

Aperol Spritz
Aperol, sparkling wine, club soda
$18

Seasonal Sangria
$16

Dubai Chocolate Martini
Pistachio liqueur, vanilla vodka, drizzle of chocolate, toasted kataifi, rose
$19

Sparkling Wine

Keush, Vayots Dzor Brut
Producer: Keush. Region: Armenia. Grapes: Voskehat, Khatoun Kharji.
Glass — $21
Bottle — $87

Red Wine

Semeli Estate, Feast Red (2023)
Producer: Semeli Estate. Region: Peloponnese, Greece. Grapes: Agiorgitiko, Cab Sauv.
Glass — $15
Bottle — $60

Thymiopoulos Vineyards, Young Vines (2022)
Producer: Thymiopoulos Vineyards. Region: Macedonia, Greece. Grape: Xinomavro.
Glass — $18
Bottle — $72

White Wine

Thymiopoulos Vineyards, Atma Assyrtiko (2022)

Producer: Thymiopoulos Vineyards. Region: Macedonia, Greece. Grape: Assyrtiko.

Glass — $20

Bottle — $80

Pascal Jolivet Attitude Sauvignon Blanc (2023)

Producer: Pascal Jolivet. Region: Loire Valley, France. Grape: Sauvignon Blanc.

Glass — $23

Bottle — $90

Blush Wine

Passione Natura, Beginning Skin Fermented Unfiltered Rosa

Producer: Passione Natura. Region: Abruzzo, Italy. Grape: Montepulciano.

Glass — $12

Bottle — $45

Giornata, Orangotango Paso Robles (2024)

Producer: Giornata. Region: California, United States. Grape: Falanghina.

Glass — $22

Bottle — $88

Beer

Schilling Alexander Pilsner

A soft, crackery malt sweetness immediately balances out with a firm, rounded, and earthy hop bitterness. Light to medium body with a highly refreshing, crisp carbonation.

$9

Bissell Substance IPA

A huge burst of fresh citrus, pine, and soft tropical notes. Smooth, creamy, and highly drinkable, balancing a mild bitterness with bready malts.

$10

Widowmaker Blue Comet Hazy IPA

Juicy and fruit-forward up front, backed by a soft, slightly biscuity malt character. Smooth and mellow with a sweet, sappy finish and low perceived bitterness.

$10

Long Live Lager, Italian Pilsner

Crisp, clean malt base that beautifully balances a bright, snappy finish with mild, pleasant bitterness. Light, dry, and highly drinkable.

$10

Idle Hands Brocktoberfest

Traditional Marzen-style fest lager. It is less sweet than many modern American versions, offering a bright copper pour with rich, toasted bready malts, a smooth creamy mouthfeel, and a crisp, medium-dry finish.

$9

Cider

High Limb Goldie

Off-dry and slightly sweet. Fermented with local New England honey.

$9