



BRUNCH SPECIALS



SOFT EGG & AVOCADO LAFFA // 18

roasted tomato, za'atar, arugula, radish,
pickled onion, labneh

HOUSE-CURED SALMON LAFFA* // 21

cucumber, olive tapenade, preserved lemon,
cherry tomato, arugula, za'atar, labneh

GRILLED CHEESE SANDWICH // 19

sesame frena, gruyere, feta, pickled cucumber,
za'atar, labneh, za'atar hand-cut fries

TAHINI-BUTTERMILK PANCAKES // 23

berries, pistachio, tahini-date honey drizzle

PRIME STEAK & EGGS HUMMUS // 27

spiced steak, charred onion, poached egg, turkish
pepper, tahini, fresh herbs, olive oil, fire baked pita

MEDITERRANEAN BREAKFAST* // 27

two pasture-raised eggs any style, arak-cured salmon,
labneh, cured olives, shuk salad, hummus,
abbalé's pickles, fire baked pita

PRIME STEAK & EGGS // 31

prime steak, tomato-pepper braise, tahini, two
poached pasture-raised eggs, fresh herbs, sesame
challah
+ avocado 4

DOUBLE LAMB BURGER // 31

two spiced lamb patties, sunny-side pasture-raised
egg, charred red onion, arugula, sesame bun,
harissa mayo, za'atar hand-cut fries
+ avocado 4

FARMHOUSE FRITTATA // 26

three pasture-raised eggs, mushroom, kale, onion,
blistered cherry tomato, feta, arugula salad,
fire baked pita

clean-fried our kitchen fries without seed oils // consciously sourced from Zero Acre Farms
KOSHER STYLE // All of our beef is USDA Prime & certified kosher. Lamb & Chicken are certified Glatt
Kosher. *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions. -section 3-603.11, FDA food code.
**for your convenience an 18% service charge will be added to all checks.