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

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 / + gruyere cheese 4

clean-fried® our kitchen fries without seed oils // consciously sourced from Zero Acre Farms
*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.