

meze: (mez – ah) n. an array of small vegetarian dishes to share, served with grilled pita triangles.

you pay only \$11 for 1 or 2 dishes, \$15 for 3 or 4 dishes, \$23 for all 9.

jajik	cucumber, garlic, walnuts, dill, yogurt
baba ghanouj	roasted eggplant dip with tahini, garlic, cumin
shepherd salad	tomato, cucumber, parsley tossed with dill, mint, olive oil
maftoul	toasted israeli cous cous, cucumber, mint, preserved lemon, kafir labna
hummus	rustic chickpea puree with garlic, lemon, tahini
matbucha	warm roasted roma tomato and jalapeno stew
garlicky red beets	marinated in balsamic vinegar and extra virgin olive oil
greek olives	house marinade
roasted red pepper salad	infused with garlic and rosemary

appetizers

serrano spinach salad	applewood smoked bacon, red onion, spiced walnuts, goat cheese, balsamic maple vinaigrette \$9.5
organic baby green salad	organic greens, carrot, red onion, english cucumber, tomato, lemon basil vinaigrette \$9.5
tempura shrimp salad	rice noodle, peanuts, red onion, carrot, cilantro, miso citrus dressing \$11
vietnamese fried calamari	tossed with pepper, onion & cilantro chilis, sweet & spicy dipping sauce \$11
hong kong dumplings	five steamed dumplings, soy and pepper oil dipping sauces \$9.5
tuna poke´	golden pineapple, green onion, chili soy, sesame wonton crisp \$11
tomato saffron mussels	pei mussels, rouille crouton \$10
pan roasted clams	chorizo sausage, white beans, chardonnay cilantro butter \$10.5
warm goat cheese bruschetta	laura chenel chevre, carmelized shallot, fig balsamic, black pepper oil \$9.5

entrees

flat iron steak frites	8 oz. flat iron steak, housecut pomme frites, red wine shallot sauce, garlic chive aioli \$19
7 pepper meatloaf	bacon wrapped, orange chipotle black pepper gravy, mashed potato, spinach \$20
chicken pot pie	sweet corn, carrot, vidalia onion, english peas, puff pastry, \$18.5
guinness lamb shank	roasted apple mashed, broccoli rabe, baby carrots, guinness braising jus, \$23
the burger	10oz kobe beef burger, caramelized shallots, vermont cheddar, white truffle pomme frites \$17
grilled 12 oz. cowboy steak	three cheese potato gratin, asparagus, washington pinot reduction, crustic onion \$28
braised shortrib sandwich	dry-aged provolone, crispy shallots, honey maple spread, brioche roll, warm german potato salad \$16.5
jersey pumpkin gnocchi	roasted butternut squash, toasted pine nuts, amaretto sage cream \$19.5
pave´ caramelized salmon*	fingerling potato boulangier, rainbow chard, tarragon beurre blanc \$24
pan roasted rainbow trout*	wild mushroom risotto, haricots vert, caper brown butter \$22
paella marinera*	fresh shrimp, mussels, saffron and smoked paprika abrorio \$23
nori wrapped ahi*	wasabi green onion whipped potatoes, baby bok choy, plum sake sauce \$25

simple grills

12 oz. bone-in ribeye steak	mashed yukon gold potato, vegetable, lemon herb butter \$24
flat iron steak	mashed yukon gold potato, vegetable, lemon herb butter \$19
frenched breast of chicken*	mashed yukon gold potato, vegetable, herb butter \$19.5
grilled salmon	mashed yukon gold potato, vegetable, lemon herb butter \$20
*vegetarian option	tofu may be ordered as a substitution on these dishes \$16.5

the sides

<i>pomme frites \$4</i>	<i>asparagus \$6</i>
<i>herb roasted fingerlings \$5</i>	<i>garlicky spinach \$5</i>
<i>whipped potatoes \$4</i>	<i>wild mushroom risotto \$7</i>
