

grilled flat breads

bosc pear and gorgonzola w/toasted sunflower seeds 8
spicy hummus, smoked salmon and mesclun w/tahina vinaigrette 10
roma tomato, buffalo mozzarella, israeli basil 12

antipasta/mezze

seared brussels sprouts w/shaved parmesan 7
grilled portobello mushrooms 7
roasted asparagus w/feta 9
grilled baby artichokes 8
mediterranean olives w/wild pickled cucumbers 6
salted beets and oranges 7.5
antipasti for two: a little of everything 15

smaller dishes

seared haloumi w/candied dates and sesame-fig compote 8.5
grilled corn on the cob w/lime and feta 6
grilled baby romaine caesar w/crispy lavash and shaved locatelli 9
2 lbs prince edward island mussels 12
summer pea risotto w/mascarpone and parmesan 12
crab, avocado and apple terrine 13
grilled octopus w/feta, extra-virgin olive oil, lemon and market fresh herbs over greens 9
baby arugula salad w/candied figs, fresh berries, french lentils and warm goat cheese 11
mesclun salad 7
watermelon and feta salad w/jalapeno and mint 12
mediterranean spreads. choice of three: 9
spicy hummus. tzatziki. sun-dried tomato & garlic. avocado hummus. baba ghanouj.

bigger dishes

roasted chicken breast w/pomegranate molasses, fresh thyme and lemon 20
grilled salmon w/preserved lemons and market fresh dill 18
pappardelle w/portobello mushrooms, sautéed arugula, toasted sunflower seeds and shaved locatelli 16
maple brined pork chop w/wild boar bacon, candied dates and gorgonzola-granny smith apple butter 21
chicken milanese w/baby arugula, roma tomatoes and lemon 18
penne arrabiata 17 (w/grilled shrimp 22)
potato crusted ahi tuna w/crispy beets and horseradish aioli 19
zuppa di pesce 19
grilled rosemary and lime tiger shrimp skewers w/pinapple-watermelon-basil salsa 18
crispy shallot crusted lemon sole w/crispy sage and caper butter 20
feta and garlic crusted baby rack of lamb w/fresh mint and dill labne 24
grilled whole fish mkt price

beverages

san pellegrino/panna 7
coke/sprite/diet coke 3 iced tea 2.5

craving something from a prior menu? ask your server, we may be able to accommodate you!

- now open mondays and accepting reservations for sunday-thursday •
- we proudly support our local farmers by using organic produce • sorry, no credit cards • summer 2010 •

consuming raw or undercooked meat and/or fish may increase your risk of food-borne illness