

STARTERS

CHARCUTERIE BOARD 14	CRISPY CHICKEN WINGS 15	SPICED CAULIFLOWER 12
serrano ham, fra'mani mortadella and capicola, pickled vegetables, blistered grapes, whole grain mustard, grilled bread	chiles, peanuts, sesame seeds, spiced honey, coconut cream	lemon yogurt, apricot chutney, pumpkin seeds, cilantro
CHICKEN LIVER MOUSSE 12	TUNA CRUDO 17	ROASTED BRUSSELS SPROUTS 13
rhubarb condiment, duck fat toast	sicilian chili-garlic oil, aioli, parsley, wild capers, chicharron de harina	bacon lardons, preserved figs, cashews, lemon yogurt
SMOKED TROUT TARTINE 13	RADISH TOAST 13	SPANISH-STYLE SAUTÉED PRAWNS 17
herb salad, grilled baguette	variety of radishes, fresh sheep's milk cheese, minted english pea puree, lemon agrumato	garlic, chorizo ibérico, sofrito, salsa verde, grilled baguette
CHARRED BROCCOLI 12	ZA'ATAR SPICED FRIES 8	GRAPES, DATES, AND BACON 13
grilled lemon-anchovy dressing, breadcrumbs	house-cut fries, barrel-aged feta, lemon yogurt	thyme, saba, walnuts, grilled levain

MEZZE

- 4.50 ea -

served with seeded crackers and pita

HUMMUS

roasted garlic, olive oil, crispy chickpeas

MUHAMMARA

pomegranate, walnut, mint

KASHKE BADEMIAN

yogurt, walnut, salsa verde

WHIPPED FETA

greek yogurt, smoked honey, toasted sesame seeds

GRILLED HOUSE BREAD · 6

israeli za'atar, olive oil, sea salt

OLIVES · 7

assorted olives, citrus, oregano

MARKET VEGETABLES · 8

charred, raw, pickled

SOUP AND SALADS

*add grilled chicken · 6 | grilled prawns · 8***TOMATO-RED PEPPER SOUP** 7

roasted red peppers, fire-roasted tomato

ARCADIAN CAESAR 10 sm / 14 lg

cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing

SMOKED TROUT AND CORONA BEAN 12 sm / 16 lg

arugula, frisée, shaved fennel, onion, orange, oil cured olives, sherry vinaigrette

THACKERAY CHOPPED 10 sm / 14 lgromaine, kale, apple, fennel, pomegranate, avocado, barrel-aged feta,
pumpkin seeds, za'atar-orange vinaigrette

SANDWICHES

*choice of green salad or house-cut fries · substitute: sweet potato fries \$3 · sub specialty salad \$5***HOUSE BURGER*** *add avocado \$2 · egg \$2 · bacon \$3* 16

comté cheese, charred onions, roasted garlic aioli, greens, grilled ciabatta, house-cut fries

LEBANESE 9 SPICE LAMB SHAWARMA 18

shaved lamb, fontina, onions, garlic yogurt, pita, house-cut fries, horiatiki salad

PORK MEATBALL SUB 15

tomato sauce, salsa verde, fontina cheese, hoagie roll

GRILLED ROMAINE AND SARDINES..... 14

parmigiano-reggiano, grilled lemon-anchovy dressing, baguette

MAINS

SPRING VEGETABLE PASTA *add grilled chicken · 6 or grilled prawns · 8* 20

lumache, fava beans, green chickpeas, cippolini, zucchini, enriched vegetable brodo, pecorino romano

PROSCIUTTO BOLOGNESE..... 24

fresh pappardelle, parmigiano-reggiano, fresh herbs

KHARCHO RUBBED NEW YORK* 33

butter braised baby turnips, grilled pea vines, spiced demi, crispy shallots

SEARED ALBACORE* 30

cauliflower puree, crispy sunchoke, baby romanesco, red grape and rhubarb agrodolce

ETHIOPIAN SPICED FRIED CHICKEN 25

sweet cornbread

choose a side: kale and brussels slaw | fingerling potato salad | spanish-style baked corona beans

*raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.