

## STARTERS

<b>GRILLED HOUSE BREAD</b> ..... 6	<b>OLIVES</b> ..... 7
israeli za'atar, olive oil, sea salt	assorted olives, citrus, oregano
<b>TOMATO-RED PEPPER SOUP</b> ..... 7	<b>ZA'ATAR SPICED FRIES</b> ..... 8
roasted red peppers, fire-roasted tomatoes	house-cut fries, barrel-aged feta, lemon yogurt
<b>SPICED CAULIFLOWER</b> ..... 6	<b>CHARRED BROCCOLI</b> ..... 7
lemon yogurt, apricot chutney, pumpkin seeds, cilantro	grilled lemon-anchovy dressing, breadcrumbs, crushed almonds

## SPREADS · 4.5 ea

served with pita

<b>HUMMUS</b>	<b>KASHKE BADEMJAN</b>
roasted garlic, olive oil, crispy chickpeas	yogurt, walnut, salsa verde
<b>MUHAMMARA</b>	<b>WHIPPED FETA</b>
pomegranate, walnut, mint	greek yogurt, smoked honey, sesame seeds

## SALADS

add grilled chicken · 6 | grilled prawns · 8

<b>ARCADIAN CAESAR</b> ..... 10 sm / 14 lg
cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing
<b>SMOKED TROUT AND CORONA BEAN</b> ..... 12 sm / 16 lg
arugula, frisée, shaved fennel, onion, orange, oil cured olives, sherry vinaigrette
<b>THACKERAY CHOPPED</b> ..... 10 sm / 14 lg
romaine, kale, apple, fennel, pomegranate, avocado, barrel-aged feta, pumpkin seeds, za'atar-orange vinaigrette

## THE LUNCH COMBO \$15

choose a soup or salad and half sandwich

<b>SOUP OR SALAD:</b>	<b>HALF SANDWICH:</b>
tomato-red pepper soup	pork meatball sub
arcadian caesar	broccoli melt
thackeray chopped	cured meat

## SANDWICHES

choice of green salad or house-cut fries / substitute: sweet potato fries \$3 | specialty salad \$5

<b>PORK MEATBALL SUB</b> ..... 15	<b>CURED MEAT</b> ..... 15
tomato sauce, salsa verde, fontina cheese, hoagie roll	serrano ham, fra'mani mortadella and capicola, soffrito, shaved red onion, arugula, manchego, toasted baguette
<b>LEBANESE 9 SPICE LAMB SHAWARMA</b> ..... 17	<b>GRILLED ROMAINE AND SARDINES</b> ..... 14
shaved lamb, fontina, onions, garlic yogurt, pita	parmigiano-reggiano, grilled lemon-anchovy dressing, baguette
<b>BROCCOLI-CHEDDAR MELT</b> ..... 13	<b>HOUSE BURGER*</b> ..... 16
charred broccoli, caramelized onion, melted cheddar, roasted garlic and shallot remoulade, russian rye	comté cheese, charred onions, roasted garlic aioli, greens, grilled ciabatta, house-cut fries   add avocado \$2 · egg \$2 · bacon \$3

## WRAPS

served on a spinach tortilla with choice of green salad or house-cut fries  
substitute: sweet potato fries \$3

<b>CAESAR</b> ..... 15
arcadian greens, cucumber, shallot, preserved tomato, croutons, parmigiano-reggiano, grilled lemon-anchovy dressing
<b>GRILLED CHICKEN</b> ..... 16
bacon, romaine, avocado, shaved red onion, pomodoraccio tomato purée, grilled lemon-parmesan aioli
<b>VEGGIE</b> ..... 15
romaine, kale, apple, fennel, pomegranate, avocado, barrel-aged feta, pumpkin seeds, za'atar-orange vinaigrette
<b>SMOKED TROUT</b> ..... 17
arugula, frisée, corona beans, shaved fennel, onion, orange, oil cured olives, sherry vinaigrette

## BOWLS AND PLATES

<b>CHARRED BROCCOLI BOWL</b> add grilled chicken · 6 or grilled prawns · 8 ..... 14
roasted brussels sprouts, sautéed greens, puffed quinoa, grilled lemon-anchovy dressing, crushed almonds
<b>SPANISH-STYLE SAUTÉED PRAWN BOWL</b> ..... 16
sautéed greens, fingerling potatoes, charred leeks, garlic, soffrito
<b>SPRING VEGETABLE PASTA</b> add grilled chicken · 6 or grilled prawns · 8 ..... 20
lumache, fava beans, green chickpeas, cippolini, zucchini, enriched vegetable brodo, pecorino romano
<b>PROSCIUTTO BOLOGNESE</b> ..... 24
fresh pappardelle, parmigiano-reggiano, fresh herbs
<b>ETHIOPIAN SPICED FRIED CHICKEN</b> (choose a side) ..... 18
kale and brussels slaw   fingerling potato salad   house-cut fries   sweet cornbread