

N O N

STARTERS

Turkish Cigars14ras el hanout seasoned beef, spinachand feta in feuille de brick, herb dressing

Aleppo Shrimp Crostini16shallots, lemon garlic butter sauce,Za'atar focaccia crostini, Aleppo pepper

Eggplant Vol-au-Vent 12 smoked eggplant, lebneh, pomegranate walnut relish, pastry (vg)

12

17

16

16

Potage Parmentier potato and leek soup (vg, gf)

HOMEMADE BREAD §

Za'atar Focaccia Aleppo olive oil

Biscuits pimento cheese spread

SMALL <u>PLATES</u>

Lyonnaise Salad frisee, lardon, poached egg, Dijon vinaigrette (gf) Lamb Kofta

hummus, grilled pineapple lemon preserve relish (gf)

Charred Octopus black garlic aioli, peppadew oil, blistered shishito (gf)



WEDNESDAY chef's special

DESSERT

1/2 PRICE WINE BY THE BOTTLE

THURSDAY

FRIED CHICKEN biscuit, cinnamon butter, coleslaw DESSERT

24

FRIDAY & SATURDAY

3 COURSE DATE NIGHT MENU Choice from Starter or Small Plate Choice from Main or Large Plates Choice of Dessert 49

Crabcakes, Steak Frites +5



LARGE <u>plates</u>

Salmon 24 za'atar crusted, Lebanese rice, lemon herb fava beans, chermoula beurre blanc

Tilted Burger18pimento cheese, bacon, tobacco onions,pickles, pub sauce, hand cut fries

Butternut Squash 22 Israeli couscous, pomegranate vinaigrette, olives, feta, zhoug (vg)

MAINS

Pan Seared Halibut29amba sauce, celery root chips, sugar snappea medly (gf)

34

Steak Frites dry brined top sirloin steak with hand cut fries, sauce au champignon

Duck Confit 28 charred tomato jam, grilled lemon asparagus, duck fat roasted fingerling potatoes, tarragon dressing (gf)

Crabcakes 38 braised fennel, garlic spinach, lemon aioli, fennel pollen

Squid Ink Fettuccini32nduja tomato sauce, shrimp

SIDES <u>B</u>

Hand Cut Fries (v, gf) Mac & 3 Cheese (vg) Grilled Asparagus (v, gf) Duck Fat Roasted Fingerlings (gf)