STARTERS

Za’atar flatbread $6
Choice of hummus (V) or labneh and schug (Vg)

Soup of the day (V) (GF) $6

Classic french fries (GF) or sweet potato fries (Vg) $6
Choice of ketchup or truffle mayo

Sourdough avocado toast $12
Served with heirloom tomatoes, sumac, and za’atar (V)
Add smoked salmon +$4

Bagel and lox $12
Served with red onions, tomato, capers, and cream cheese

Mixed green salad (V) (GF) $6
Served with balsamic vinaigrette dressing

Sliced fruit (V) (GF) $7

BEVERAGES

Freshly brewed Starbucks coffee $3.50
Decaf available

Tazo tea $3.50

Brewed iced tea $3.50

Cappuccino or latte $5.50

Espresso $4.50

Pellegrino (500ml) $4.50

Pink lemonade or soft drinks $3.50
Choice of Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, or Lipton Iced Tea

SALADS

Israeli chopped salad (Vg) (GF) $15
Romaine lettuce, chopped vegetables, avocado, and burrata cheese, served with lemon dressing

Olive oil–poached albacore Niçoise salad (GF) $17
Served with balsamic vinaigrette

Arugula, farro, and quinoa salad (V) $15
Served with gold beets, daikon radish, pomegranate seeds, apples, and orange sesame dressing

Grilled salmon on a bed of spinach (GF) $17
Served with roasted carrots, zucchini, and cilantro dressing

SANDWICHES

Choice of french fries, sweet potato fries, or mixed green salad on the side

Grilled vegetables, spiced potato, and fresh mozzarella on sourdough (Vg) $13
Topped with grilled onions

Smoked salmon pastrami reuben on toasted rye $17
Served with swiss cheese, pickled savoy cabbage, and Russian dressing

Beyond Beef burger (Vg) $16
Served with grilled onions, lettuce, and tomato, with choice of Iowa white cheddar or vegan cheese (V)

Whitefish burger $17
Served with lettuce, tomato, and sage garlic aioli, topped with lemony green bean sweet pepper and onion slaw

ENTRÉES

Vegetable gratin with fresh tomato sauce and balsamic reduction (Vg) (GF) $17
Eggplant, spinach, squash, and ricotta and mozzarella cheese

Buccatini pasta with artichoke pesto, green beans, and pizzutello tomato (V) $15

Penne pasta with mixed sautéed mushrooms (V) $15
Served with cauliflower “alfredo” sauce

Classic margherita pizza (Vg) $15
Topped with fresh mozzarella

Red pepper pesto pizza (Vg) $15
Topped with friarielli and heirloom cherry tomatoes

Sautéed portobello mushroom and kale empanadas (Vg) $16
Prepared with lentils, herbed mozzarella, and onions, with an herb salad

SEASONAL DESSERTS

Ask your server for details. $7

(Vg) Vegetarian  (V) Vegan  (GF) Gluten Free