



STARTERS

Za’atar flatbread Choice of hummus (V) or labneh and schug (Vg)	\$6
Soup of the day (V) (GF)	\$6
Classic french fries (GF) or sweet potato fries (Vg) Choice of ketchup or truffle mayo	\$6
Sourdough avocado toast Served with heirloom tomatoes, sumac, and za’atar (V) Add smoked salmon	\$12 +\$4
Bagel and lox Served with red onions, tomato, capers, and cream cheese	\$12
Mixed green salad (V) (GF) Served with balsamic vinaigrette dressing	\$6
Sliced fruit (V) (GF)	\$7

BEVERAGES

Freshly brewed Starbucks coffee Decaf available	\$3.50
Tazo tea	\$3.50
Brewed iced tea	\$3.50
Cappuccino or latte	\$5.50
Espresso	\$4.50
Pellegrino (500ml)	\$4.50
Soft drinks, lemonade, or iced tea Choice of Coca-Cola, Diet Coca-Cola, Coke Zero, Sprite, Minute Maid Lemonade, Lipton Tropical Iced Tea, and Gold Peak Iced Tea	\$3.50

Please ask your server for a list of wines available by the bottle or by the glass.

SEASONAL DESSERTS

<i>Ask your server for details.</i>	\$7
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SALADS

Israeli chopped salad (Vg) (GF) Romaine lettuce, chopped vegetables, avocado, and burrata cheese, served with lemon dressing	\$15
Olive oil–poached albacore Niçoise salad (GF) Served with green beans, hard-boiled egg, potatoes, olives, cucumbers, roasted peppers on field greens with sliced tomatoes, and balsamic vinaigrette.	\$17
Arugula, farro, and quinoa salad (V) Served with gold beets, daikon radish, pomegranate seeds, apples, and orange sesame dressing	\$15
Grilled salmon on a bed of spinach (GF) Served with roasted carrots, red onions, zucchini, and cilantro dressing	\$17

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) Topped with grilled onions	\$13
Smoked salmon pastrami Reuben on toasted rye Served with Swiss cheese, pickled Savoy cabbage, and Russian dressing	\$17
Beyond Beef burger (Vg) Served with grilled onions, lettuce, tomato, and choice of Iowa white cheddar or vegan cheese (V)	\$16
Whitefish burger Served with lettuce, tomato, sage garlic aioli, and a lemony green bean, sweet pepper, and onion slaw	\$17

ENTRÉES

Vegetable gratin with fresh tomato sauce and balsamic reduction (Vg) (GF) Eggplant, spinach, squash, and ricotta and mozzarella cheese	\$17
Bucatini pasta with artichoke pesto, green beans, and pizzutello tomato (V)	\$15
Penne pasta with mixed sautéed mushrooms (V) Served with cauliflower “alfredo” sauce	\$15
Classic margherita pizza (Vg) Topped with fresh mozzarella	\$15
Red pepper pesto pizza (Vg) Topped with friarielli and heirloom cherry tomatoes	\$15
Sauteed portobello mushroom and kale empanadas (Vg)	\$16

FOR KIDS

Beyond chicken tenders	\$9.50
Grilled cheddar cheese sandwich	\$8.50
Penne pasta with butter and parmesan cheese	\$7.50
Sunflower seed butter sandwich with strawberry preserves	\$5.50
Bagel and cream cheese	\$5.95
Scrambled eggs and toast	\$7.50
Cheese pizza	\$8.50
Hummus and veggies	\$5.75
Fruit plate	\$6.50
Chocolate chip cookies	\$4
Milk/Chocolate milk/Juice	\$2.50

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