



STARTERS

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| 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) | \$6 |

BEVERAGES

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| 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 | |

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

SALADS

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| Israeli chopped salad (Vg) (GF) | \$14 |
| Romaine lettuce, chopped vegetables, avocado, and burrata cheese, served with lemon dressing | |
| Olive oil-poached albacore Niçoise salad (GF) | \$16 |
| Served with balsamic vinaigrette | |
| Arugula, farro, and quinoa salad (V) (GF) | \$15 |
| Served with gold beets, daikon radish, pomegranate seeds, apples, and orange sesame dressing | |
| Grilled salmon on a bed of spinach (GF) | \$16 |
| Served with roasted carrots, zucchini, and cilantro dressing | |

SANDWICHES

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| Choice of french fries, sweet potato fries, or mixed green salad on the side | |
| Grilled vegetables, spiced potato, and fresh mozzarella on sourdough (Vg) | \$12 |
| Topped with grilled onions | |
| Smoked salmon pastrami reuben on toasted rye | \$15 |
| Served with swiss cheese, pickled savoy cabbage, and Russian dressing | |
| Beyond Beef burger (Vg) | \$15 |
| Served with grilled onions, lettuce, and tomato, with choice of Iowa white cheddar or vegan cheese (V) | |
| Whitefish burger | \$16 |
| Served with lettuce, tomato, and sage garlic aioli, topped with lemony green bean sweet pepper and onion slaw | |
| Sauteed portobello mushroom and kale empanadas (Vg) | \$15 |
| Prepared with lentils, herbed mozzarella, and onions, with an herb salad | |

ENTRÉES

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| Vegetable gratin with fresh tomato sauce and balsamic reduction (Vg) (GF) | \$16 |
| Eggplant, spinach, squash, and ricotta and mozzarella cheese | |
| Bucatini pasta with artichoke pesto, green beans, and pizzutello tomato (V) | \$14 |
| Penne pasta with mixed sautéed mushrooms (V) | \$14 |
| Served with cauliflower "alfredo" sauce | |
| Classic margherita pizza (Vg) | \$14 |
| Topped with fresh mozzarella | |
| Red pepper pesto pizza (Vg) | \$14 |
| Topped with friarielli and heirloom cherry tomatoes | |

SEASONAL DESSERTS

Ask your server for details. \$7