



## STARTERS

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

## BEVERAGES

<b>Freshly brewed Starbucks coffee</b>	\$3.50
Decaf available	
<b>Tazo tea</b>	\$3.50
<b>Brewed iced tea</b>	\$3.50
<b>Cappuccino or latte</b>	\$5.50
<b>Espresso</b>	\$4.50
<b>Pellegrino</b> (500ml)	\$4.50
<b>Pink lemonade or soft drinks</b>	\$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

<b>Israeli chopped salad</b> (Vg) (GF)	\$15
Romaine lettuce, chopped vegetables, avocado, and burrata cheese, served with lemon dressing	
<b>Olive oil-poached albacore Niçoise salad</b> (GF)	\$17
Served with balsamic vinaigrette	
<b>Arugula, farro, and quinoa salad</b> (V)	\$15
Served with gold beets, daikon radish, pomegranate seeds, apples, and orange sesame dressing	
<b>Grilled salmon on a bed of spinach</b> (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	
<b>Grilled vegetables, spiced potato, and fresh mozzarella on sourdough</b> (Vg)	\$13
Topped with grilled onions	
<b>Smoked salmon pastrami reuben on toasted rye</b>	\$17
Served with swiss cheese, pickled savoy cabbage, and Russian dressing	
<b>Beyond Beef burger</b> (Vg)	\$16
Served with grilled onions, lettuce, and tomato, with choice of Iowa white cheddar or vegan cheese (V)	
<b>Whitefish burger</b>	\$17
Served with lettuce, tomato, and sage garlic aioli, topped with lemony green bean sweet pepper and onion slaw	

## ENTRÉES

<b>Vegetable gratin with fresh tomato sauce and balsamic reduction</b> (Vg) (GF)	\$17
Eggplant, spinach, squash, and ricotta and mozzarella cheese	
<b>Bucatini pasta with artichoke pesto, green beans, and pizzutello tomato</b> (V)	\$15
<b>Penne pasta with mixed sautéed mushrooms</b> (V)	\$15
Served with cauliflower "alfredo" sauce	
<b>Classic margherita pizza</b> (Vg)	\$15
Topped with fresh mozzarella	
<b>Red pepper pesto pizza</b> (Vg)	\$15
Topped with friarielli and heirloom cherry tomatoes	
<b>Sauteed portobello mushroom and kale empanadas</b> (Vg)	\$16
Prepared with lentils, herbed mozzarella, and onions, with an herb salad	

## SEASONAL DESSERTS

*Ask your server for details.* \$7