

Huzzah! Mezza!

When you book with Chef Brian, you support various *local* farmers and growers along the way. From the bottom of our hearts, we thank you!

flame grilled artichokes

grilled quartered artichokes finished with fresh grated parm & black pepper; lemon sun-dried tomato sauce

hummus

classic chickpea hummus served with lemon olive oil

baba ganoush

char-broiled eggplant mixed with tahini & roasted garlic

tabouli

bulgar, tomato, lemon, & parsley

falafel

ground chickpeas, onion, garlic, parsley

cumin carrots

blanched carrots, toasted cumin, lemon zest, olive oil, parsley

eggplant salad

lightly fried eggplant, cumin, lemon juice, olive oil, zhoug

whipped feta & tomato confit

chopped caper, lemon zest, pink peppercorn, topped with tomato confit & mint

muhammara

roasted red pepper & almond dip

assorted fresh veg

persian cucumber, cherry tomato

pickled / brined

beets, egyptian pickles, olives, dolma, etc

toasted pita bread and/or pita chips

This menu features:

Skye farms microgreens

Seasonally available produce
from First Earth Farm



Chef Brian Santiago
"DON'T PLAY WITH YOUR FOOD"
