



## Salatim

**Hummus \*+ 13**  
 Tahini, garlic, lemon, and EVOO.

**Roasted Radicchio \*+ 13**  
 Chunked heads of Radicchio with olive oil and kosher salt, roasted in the wood fire and tossed with balsamic.

**Moroccan Carrots\*+ 9**  
 Charred Ward's carrots with Moroccan spices, sesame seeds, tahini, and honey.

**Seared Eggplant ^+ 9**  
 Seared skin on Eggplant with peppers, balsamic and smoked onion puree.

**Babaganouj^+ 13**  
 Smoked eggplant, tahini, parsley.

**Dukkah Beets ^+ 9**  
 Cast iron-seared local beets over labne with house Dukkah, our blend of nuts and seeds

**Roasted Cauliflower ^+ 9**  
 Half of a whole roasted Cauliflower, with honey and tahini.

**Snap Pea Salad ^+ 9**  
 Snap Peas with dill, basil, mint, honey and vinegar.

## Mezze

**Couscous Arancini + 12**  
 Deep fried balls of couscous and feta cheese with smoked egg aioli

**Fried Feta 13**  
 Battered and fried block of feta, served with wood fire roasted tomatoes, arugula and balsamic reduction.

**Albondigas+ 17**  
 Heavily seasoned spanish meatballs in a garlic and basil tomato sauce.

**Short Rib Poutine+ 13**  
 Creamy chickpea polenta fries with pulled short rib, gravy and Bulgarian feta.

**Fried Brussels^+ 14**  
 Local brussel sprouts tossed in tahini and Bulgarian feta

**Wood Fire Plantains+ 14**  
 Roasted with Amish butter and house cured coriander and Black pepper sausage.

**Cheesy Poofs^ 14**  
 Smoked potato puree, SSBPB cheese, fried into balls of cheesy deliciousness..

## Entrees

**Yemenite Fried Chicken + 24**  
 Brined in zhoug, battered in Chickpea flour, dipped in Yemenite hot sauce, served with smoked potato puree.

**Wood Fire Calamari+ 21**  
 Tentacles and tubes, roasted in our wood oven with tomatoes, onions and garlic. Finished with butter, lemon and white wine.

**Pork Chop 31**  
 12oz Berkshire pork chop, grilled and served with garlic butter pearl couscous.

**Wood Roasted Sirloin + 32**  
 Shawarma Spice Marinated Sirloin roasted in our wood oven

**Lamb Chop 28**  
 Marinated 6oz lamb chop, grilled and served with herb couscous and cucumber salad.

**Ribeye 39**  
 12oz prime grade beef ribeye, served with Basmati rice.

\* VEGAN  
^ VEGETARIAN  
+ GLUTEN FREE



1/18/20

## Pasta

## dessert

### Ricotta Donuts 7

Farmers cheese donuts, powdered sugar..

### Banana Fritters 9

Peanut butter, marshmallow fluff.

PLEASE INFORM YOUR SERVER, PRIOR TO ORDERING, OF ANY FOOD ALLERGIES.  
CONSUMING RAW OR UNDERCOOKED FOODS MAY LEAD TO FOODBORNE ILLNESS.