

* VEGAN
^ VEGETARIAN
+ GLUTEN FREE22



10/16/20

Salatim

Hummus⁺ 13
White beans with tahini, garlic, and EVOO.

Dukkah Beets ⁺ 11
Seared beets served with house nut and seed blend, and labneh.

Pickled Green Beans 7
Green beans pickled in vinegar, wood roasted.

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

Babaganouj⁺ 9
Smoked eggplant with parsley and tahini.

Fried Brussels⁺ 14
Crispy fried brussel sprouts with tahini and bulgarian feta

Marinated Eggplant⁺ 9
Skin on Eggplant slices with red onion, tomatoes, herbs and vinegar.

Seared Eggplant⁺ 9
Skin on Eggplant chunks seared with red peppers, and balsamic vinegar. Served over smoked onion puree..

Mezze

Falafel with Tabouleh⁺ 12
Chickpea and herb balls, fried, served over red quinoa tabouleh.

Cheesy Poofs 8
Crispy fried balls of smoked sweet potato and South Shore Bar Pizza Blend Cheese

Macaroni & Cheese 8
Fontina cheese sauce with macaroni.

Couscous Arancini 12
Couscous and feta balls deep fried and drizzled with smoked egg aioli.

Smoked Turkey Arayas 16
Smoked turkey breast and fontina cheese and slaw with garlic mayo stuffed into a grilled pita, served with fries.

Spaghetti and Meatballs 14
House ground pork and brisket meatballs in tomato and garlic sauce over spaghetti.

Vegetarian Zucchini 17
Wood fire roasted squash filled with split peas, rice, garlic and onion.

Chickpea Poutine⁺ 14
Crispy and tender chickpea flour polenta fries topped with braised beef and feta cheese.

Beet & Strawberry Chickpea⁺ 9
Pickled strawberries and beets with chickpea, red onions, and mint.

Roasted Rutabaga⁺ 11
Rutabaga with honey roasted in our wood oven.

Matbucha⁺ 17
Roasted red pepper and tomato salad.

Entrees

Yemenite Fried Chicken⁺ 19
Brined in zhoug, battered in chickpea flour, dipped in yemenite hot sauce, served with smoked potato puree.

Albondigas 16
Local grass fed beef with onions and parsley, in house marinara.

Chraime 19
White fish stewed in a spicy tomato ragout served over rice.

Steak Frites 24
NY Strip with handcut fries.

Braised Short Rib 18
Braised beef short rib with farro risotto.

Chamin⁺ 11
Smoked lamb, brisket and turkey stew with potatoes, beans, tomato and eggs. Over rice.

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

* VEGAN
^ VEGETARIAN
+ GLUTEN FREE22



10/16/20

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

* VEGAN
^ VEGETARIAN
+ GLUTEN FREE22



10/16/20



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