house maninated meditorranean clives 1 maninated sungeled tematees, burrette, entre virgin and fine horbs of fresh shell bean erestini with wild enegate, registered beby enticheles with grilled chiceries, peccerine, lemon juice and entre virgin a chicle sund entre virgin and beby enticheles with grilled chiceries, peccerine, lemon juice and entre virgin a heirlesm apples, seleny, marcona almends, shaved ensuchege and apple cider vinegar 2 swerdfish escales the with sun geld tematees, caramelized female, entry petatees and fresh chilies 11 envelsed temates and ellipse cil braised entry, summer spinach, enter select end ellipse cil braised escapes, summer spinach, enter select end entry generals has shell beans, because tepanade a braised septe with fresh shell beans, because tepanade a braised septe with fresh shell beans, because tepanade a braised septe with fresh shell beans, because the shell beans, because the shell beans and entry spenish macherely and entry spenish shared several property spen

ringin and mint 14 reasted six points farm pork shoulder with garlie, green chilies and fresh herbs 10 buccestini with crispy guanciale, pesserine, eggs and cracked black popper 10 house marinated mediterranean clives a marinated sun gold temetees, burreta, extra virgin and fine herbs 6 fresh shell bean arestini with wild arugula, regisare, lemen and extra virgin c sliced baby artichekes with grilled chicaries, pesserine, lemen juice and extra virgin 6 heirleen apples, celery, marcens almends, showed manchege and apple cider vinegar 6 swerdfish escabeche with sun gold temetees, caramelized formal, crispy petatees and fresh chilies 11 crushed temete and clive on besties discipute 2 pan fried sardines with enlarge servants disciputed and panetta vinegare 1 procedures with enlarge servants had been and longues clives tapened 2 braised sepical with fresh shell beans above 1 reapy spenish macherel, red crism and lemen regent with teasted bread or unbe saled or maniputed and reasted chicken thigh pensanelles also marinated and reasted chicken thigh pensanelles calca with preserved lemen, persley and natural juices? Praised clives and breast of duch with arrange and frequences of the sales with pensanelles and a parsley 2 spicy meetballs with chick pens, chard and arrange 7 origny hanger of teals with chick pensa, chard and arrange 7 origny hanger of teals with colony sales vorde, redished, froch house house marinated meditorranean clives 4 marinated sun gold temetees, burreta, curra virgin and fine horbs of fresh shell bean orestini with wild arugula, regisione, lemen and curran virgin collect beby articheles with

soups

cup / bowl

roasted **seasonal vegetable** with sesame yogurt and green chili zhoug **5/10**

red lentil with turmeric, ginger and lemon 5/10

small plates

publican quality bread board with seasonal dips and spreads and olives $\ensuremath{\mathbf{18}}$

chorizo stuffed $medjool\ dates$ with bacon and piquillo pepper-tomato sauce 20

chickpea ${\bf hummus}$ with green tahina, charred spring onion zhoug, radish, cucumber and hearth baked pita ${\bf 26}$

chickpea **hummus** with crisp short rib, sumac and hearth baked pita **34**

hamachi **crudo** with pickled mango, fermented chili, stone fruit and black lime **28**

salads

add chicken 8 / add whitefish 10

endive and peach salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio 20

heirloom tomato and plum salad with preserved lemon tahina, fried bulgur and cardamom 22

sides

falafel seasoned fries with harissa aioli 8
marinated lentil salad 5
publican quality bread loaf 1
hearth baked pita 2

prix-fixe

choice of soup
+
choice of salad or sandwich
+
choice of baklava or cookie

hearth baked sandwiches

with falafel seasoned fries or marinated lentil salad

chicken thigh **shawarma** on pita with fermented chili sauce, garlic toum and turmeric pickles **20**

grilled **whitefish** on sourdough with tomato, caper aioli and arugula **22**

braised **short rib** on pita with pickled banana peppers, horseradish and aged cheddar cheese **34**

dessert

rolled baklava with fig, walnut, orange blossom honey syrup, and whipped ricotta 6

cookies and cream gelato **affogato**with espresso and chocolate tea biscuits 10

back to work treat 4 english toffee cookie

seasonal gelato 6 (by the scoop)

blueberry corn cookie peach cardamom marzipan apricot orange blossom sorbets

coffee service

big shoulders coffee

direct trade **5** espresso **5**

cappuccino 6

latte 6

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

n/a beverages

hibiscus fizz 8

hibiscus simple syrup, mallorca melon, lime, topo chico

rosemary limonata 8

rosemary simple syrup, lemon, sparkling water

lust for life lite 9

grapefruit vanilla cordial, grapefruit, lime, grapefruit jarritos

cocktails

ibisco d'amorita 16

hibiscus infused tequila, mallorca melón, urfa pepper and lime

lust for life 16

jin jiji darjeeling gin, grapefruit, vanilla cordial and lime

side to side 16

banhez mezcal, aperol, grapefruit jarritos habanero tincture, lime

i want to be sedated 16

old forester bourbon, house date dram, walnut bitters, clove

wines

prosecco santome brut veneto, italy
rosé of cava raventós i blanc "de nit" anoia, spain17 • 68
rosé of syrah jean-luc colombo, vin de pays, france15 •60
gruner veltliner malat, austria15 • 60
sauv blanc francois le saint sancerre, france21 • 84
nebbiolo gd vajra piedmont, italy16 • 64
gamay noir romarand regnie, france

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We believe everyone deserves affordable health care.