

MEZZE... *shareable treats, some, enough for a light meal*

Grilled Pita and Baba Ghanoush... a great way to start your meal	5
Halloumi “Fries”... (5) Served with Go Chu Jang aioli	8
Escargots... sauteed escargot (15 large) in a roasted garlic & herb-de-provence butter, served with toasted bread and greens	16
Korean Sticky Ribs (3)	12
Bao Buns... pork belly (4) ginger-soy glaze, scallions, sesame seeds, pickled vegetables, kimchi aioli	16
Fried Calamari... tossed in a garlic aioli and parmesan cheese	15
Manousha... za’atar smeared on pita, baked, served w/minted yogurt dip & cucumber, tomato, radish & red onion salad...original street food all over Lebanon	12
Chicken Satay Skewers (3)... Bell & Evans chicken breast, Thai peanut dipping sauce	9
Fried Korean Cauliflower... tossed in a ginger-soy glaze, sesame seeds and scallion	11
Middle Eastern Sampler... hummus, muhammara & baba ghanoush, cucumber, tomato & red onion salad, grilled pita...Lebanese favorites	17
Onion Rings... boom boom sauce	7
Warm Roasted Eggplant & Wonton “Napoleon”... sweet red onions, tomatoes, feta, watercress & hummus in a light curry vinaigrette	16
Fried Brussel Sprouts... tossed in a garlic aioli, finished with parmesan	11
Grilled Calamari... za'atar dusted calamari, tossed in pesto, served w/a watercress, gigante beans, artichoke hearts, black olives & red onion salad	17

SALADS

Fattoush... Lebanese bread salad, grape tomatoes, feta, cucumbers, torn pita, radish, chickpeas, capers black olives & red onions	14
Caesar... romaine, radicchio, polenta croutons & parmesan cheese	13
Arugula, Radicchio, Frisee... oven-roasted tomatoes, “shower” of ricotta salata	13
Kale & Brussel Sprouts... radicchio, dried cherries, toasted almonds, Manchego cheese	13

The Following Additions Are Available With Any of Our Salads:

- Grilled Mediterranean Bell & Evans Chicken Breast + **9**
- Grilled Calamari & Pesto + **9**
- Gluten-Free Roll + **3**
- Warm Bread Sticks + **2/person**

Consumption of raw/undercooked protein increases the risk of food-borne illness... menu descriptions do NOT include every ingredient... Please inform your server of any food allergies.

ENTREÉS

- Bistro Burger...** *Pat LaFrieda blend...* house-made sherried bacon jam, american cheese, roasted tomatoes, arugula & a boom boom sauce; gluten-free bun, +2; served with fries and P's house-made pickle **20**
- Israeli Couscous...** this is back for a while! Do not miss out... tossed with bell & evans chicken breast, a mélange of sauteed vegetables (zucchini, red peppers, mushrooms, red onions, eggplant), in a light curry sauce...**please, no substitution** **28**
- Megadarra...** our family's Friday night vegetarian supper during lent... classic signature Middle Eastern dish consisting of cumin-scented lentils, rice, wild mushrooms (my addition!), garnished with crispy shallots, tomato salad, hummous & grilled pita wedges **24**
- Grilled Bistro Sirloin Steak...** *Pat LaFrieda...* Marinated and grilled Prime Coulotte steak...juicy, savory w/plenty of marbling, best grilled to MR...greens, served with a truffle aioli **38**
- Mediterranean "Fish Fry"...** cumin-cornmeal dusted fried sole, served with cucumber/wasabi cole slaw, fries & a horseradish tartar sauce...all house-made of course! **29**
- Filet Mignon of Tuna...** *To be served Rare or Medium Rare...* seared sushi-grade ahi tuna on a bed of coriander-scented sautéed baby spinach and oven roasted tomatoes, sesame-ginger glaze **35**
-

WOOD-GRILLED FLATBREADS

Alternative Bases: Still Riding Foods: Gluten Free +2,

- Arugula...** *Onion Marmalade/Asiago Base...* stracciatella, baked and topped with arugula, tomatoes & tossed with virgin olive oil & lemon **20**
- Stracciatella...** *Onion Marmalade/ asiago base...* stracciatella, diced tomatoes, and basil **20**
- Not Your Typical Clam...** garlic/rosemary/oregano oil, clams, chopped cherry peppers, stracciatella, virgin oil & lemon, parsley **22**
- Sweet Italian Sausage & Fig...** *Onion Marmalade/Asiago Base...* Italian sausage, fig & stracciatella **22**
- Cup-and-Char Pepperoni...** house-made tomato sauce, pepperoni, stracciatella, mike's hot honey **22**
- Prosciutto & Artichoke Heart...** *Onion Marmalade/Asiago Base...* provolone mix, baked & topped w/prosciutto, arugula & virgin oil & lemon **22**
- Grilled Chicken & Mushroom...** *Onion Marmalade/Asiago Base...* bell & evans chicken breast, shiitake, tomatoes & stracciatella, finished w/arugula & balsamic glaze **23**
- Duck Confit & Chorizo Sausage...** *Onion Marmalade/Asiago Base...* pulled off the bone, smoked mozzarella, chorizo & mushrooms, finished w/greens dressed in a truffle vinaigrette **25**
- Wild Mushroom...** *Onion Marmalade/Asiago Base...* duxelles, mushrooms, stracciatella, finished with arugula that has been dressed in a truffle vinaigrette **20**
- Curried Eggplant...** *Onion Marmalade/Asiago Base...* tomatoes & eggplant, feta, baked & topped w/ a curried watercress & red onion "salad" **20**
- Roasted Eggplant...** *Onion Marmalade/Asiago Base...* artichoke hearts, roasted tomatoes, stracciatella **20**