

**FARMER'S MARKET PICKLES • \$7**

a rainbow of pickled local vegetables

**FATTOUSH-Y SALAD • \$13**

a chopped salad of winter fruit, veg & herbs  
with crispy laffa, za'atar vinaigrette & garlic labne

**SMOKY EGGPLANT • \$10**

roasted eggplant and pickled shallots with parsley,  
tahini & lemon

**HEIRLOOM BEAN HUMMUS • \$10**

marinated Kandarian Farms beans, crispy shallot  
& nigella seeds

*+ caramelized spiced lamb & pine nuts • \$5*

**KABOCHA SQUASH SOUP • \$12**

leeks, morita chiles, pomegranate molasses  
& scallions

**JAPANESE SWEET POTATOES • \$12**

with parsley-cilantro salsa verde

**HEIRLOOM BEAN TARTINE • \$14**

pistachio-sage pesto, Kandarian Peruviana beans  
& manchego on Friends & Family sourdough

**CHILE OIL-ROASTED CARROTS • \$13**

Israeli couscous, Coleman Family Farms chicories,  
castelvetrano olives, fermented honey, medjool  
dates, mint, spiced almonds, shallot vinaigrette

**LAMB KEFTA • \$16**

spiced California lamb meatballs  
& cucumber yogurt

**CHICKEN THIGHS • \$14**

confit free-range California chicken,  
pickled fennel, kumquats, currants & toum

**SEARED MUSHROOMS • \$13**

maitake & enoki shrooms with sumac,  
pimenton & green tahini

**GREEN CURRY ROCK COD • \$22**

spiced red lentil crust, black rice, green beans,  
snap peas & coconut green curry broth

**S I D E S**

**YOGURT RICE • \$6**

basmati, housemade yogurt, cucumber

**FRESH LAFFA • \$3** Syrian bread

**HERB-Y SALAD • \$8**

**CRUDITÉS • \$6**

**TOUM • \$2** whipped garlic sauce

**D E S S E R T**

**COOKIES!**

cacao-almond butter (gf), oat-date-walnut (gf), whole wheat chocolate pecan, tahini peanut

**PASTRY FOR GOOD: chocolate olive oil cake (v) • \$10**

**DATES, OLIVE OIL & TAHINI (gf, v) • \$7**

**CHOCOLATE TAHINI CRISPY (gf) • \$4**

*Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or under-cooked eggs may increase your risk of foodborne illness*

*Please note that there is a 5% kitchen appreciation service charge on your bill to help pay our kitchen staff a living wage. Thank you for supporting fair wages in California! (This service charge is elective.)*