

Weekday Lunch

MENU

- \$8 La Fetouch**
Tomato, cucumber, mixed green, fried pita, parsley, mint, sumac dressing.
- \$12 Antipasto**
Grilled vegetables, black olive tapenade, bocconcini, heirloom tomato salad, parmesan crouton.
- \$13 Tarte Feuilletée**
Puff pastry tarte, cardamon chicken, ricotta, caramelized onions, spinach, toasted almonds, yogurt tahini.
- \$14 Boulliabase**
Saffron spiced fish soup, halibut, prawns, vegetables, wild rice and avocado.
- \$15 Les Merguez**
Flat bread wrapped roasted merguez sausage, baba ganoush, haloumi cheese, grilled eggplant and tabbouleh.
- \$13 Les Boulettes**
Spicy Moroccan meatballs, houmus, yogurt, roasted vegetables and cucumber salad. Grilled Focaccia
- \$15 Jambon et Fromage**
Braised pulled pork, morbier cheese, cherry compote on toasted fruit and nut bread. Belgian endive, pecan and watercress salad.
- \$15 Fricasse**
2 fried eggs on braised short ribs, roasted potatoes, caramelized onions, arugula and smoked applewood cheddar.
- \$14 Les Nouilles**
Baked cicatelli, pancetta, forest mushroom, pine nuts, cream, cambozola. Roasted tomato and arugala salad.

Sides

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|-----|--------------|-----|----------------------|
| \$4 | Beet houmus | \$4 | Marinated beets |
| \$4 | Tabbouleh | \$4 | Cucumber salad |
| \$4 | Baba ganoush | \$4 | Black olive tapenade |
| \$3 | Fried pita | \$3 | Grilled foccacia |
| \$5 | Mixed olives | | |

| Drinks | 8oz. | 12oz. | 16oz. |
|------------------|------|-------|-------|
| Espresso | 2.25 | | |
| Machiatto | 2.60 | | |
| Americano | 2.25 | 2.25 | 2.25 |
| Cappuccino/Latte | 2.90 | 3.20 | 3.60 |
| Mocha | 3.50 | 4.00 | 4.50 |
| Loose Leaf Tea | 2.75 | 2.75 | 2.75 |
| Chai | 2.90 | 3.20 | 3.60 |