

MATZO BALL SOUP

Call your grandma, there's a new recipe in town. This isn't your average Matzo Ball Soup, it's the holy grail of soup.

\$9

Bowl of Perfection

local grains, seasonal veggies, and a lil' bit of patience

SANDWICHES

Served with house-made chips and pickles. Make any sandwich a board with no bread and pickled veg.

\$15

Pastrami

seeded rye, mustard

\$15

Reuben

seeded rye, pastrami, gruyere

\$14

Corned Beef

seeded rye, smoked mustard

\$12

Smoked Turkey

home-made pita, fennel, smoked almonds, swiss chard

\$11

Beets

malted rye, cold-smoked pastrami-cured beets, yogurt, marinated tomatoes

\$16

Jerusalem Burger

jerusalem bagel, dill aioli, melted tomatoes, goat cheese

FROM THE IN-HOUSE SMOKER

\$17 half / \$28 whole

Smoked Chicken

citrus mustard and charred carrots

\$19

Wagyu Zabuton

harissa, wilted spinach, and tahini aioli

\$16

Grilled Cold-Smoked Salmon
dill labneh and watercress

DIPS + THINGS

Dips served with fresh baked pita

\$6

Roasted Butternut Squash with Tahini

\$6

Pureed Beets with Yogurt and Za'atar

\$7

Fava Beans Hummus with Dates

\$9

Beef Meatballs with Fava Beans

\$7

Roasted Cauliflower with Hazelnuts

\$10

Shell Pasta with Yogurt, Peas, and Harissa

\$8

Root Vegetable Slaw with Harissa

\$5

Extra House-made Pita