

TASTE

WINE BAR
& KITCHEN

MENU

MON-FRI: 12-8P, SAT: 1-9P

SNACKS

MARINATED OLIVES \$6

zah'tar

SPREADS \$12

Hummus, beet, pea and mint yogurt

CURED MEATS \$18

Maple butter, pickles and Iggy's bread

LOCAL ARTISANAL CHEESE \$16/\$24

Honey, spiced nuts

COLD

MARINATED BEETS \$10

Ricotta, plums and walnut

TUNA CRUDO* \$18

Avocado lime, jalapeno, caviar

JONAH CRAB \$15

Sea beans, grapefruit, hazelnut

HOT

CURRY FARRO \$16

Maitake mushrooms, crispy chickpeas, poached egg

PAN SEARED SALMON* \$22

Cucumber and walnut tarator, cauliflower, sumac onion

MEATBALLS \$18

Spring pea tabbouleh, Aleppo yogurt, pistachio

SWEET

LEMON PUDDING \$10

Candied lemon, cream

Our food may contain nuts, wheat, alcohol, sugar, chocolate, dairy or other ingredients. All products are prepared in a kitchen where these ingredients are in the open and share equipment.

*These items are cooked to order and may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A one-time charge of \$2 is applied to each table. A portion of the revenue is donated to the Whole World Water Initiative, whose mission is to bring clean and safe water to the 1 billion people who currently do not have it.