

MEZZE MENU

CHEESE

MANCHEGO
SHARP CHEDDAR
QUESO DE MURCIA

PTIT BASQUE
KEFALOGRAVIERA
SHROPSHIRE BLUE

one for 4 | three for 11 | six for 20

CHARCUTERIE

CAPICOLA
TOSCANO SALAMI

MORTADELLA
PÂTÉ DE CAMPAGNE

one for 4 | four for 15

MIXED OLIVES | 4

PITA CHIPS | 3

WARM CHEESE

Baked Goat Cheese, dried figs, honey, pistachios | 12 (n)
Baked Camembert, apple, walnuts, fig jam | 12 (n)
Roasted Feta, peppers, tomatoes, chili flakes | 9
Flaming Kefalograviera, lemon, cognac | 10
Grilled Halloumi, watermelon, mint | 8


Spreads - served with pita

Hummus, chickpeas, tahini, lemon juice | 6
Baba Ghannouj, smoked eggplant, tahini, garlic | 8
Greek Yogurt, cucumber, garlic, dill | 7 (d)
Feta Spread, roasted red peppers, thyme | 7
Spread Sampler, choose any three | 10


Salads

Fattoush, cucumber, tomato, radish, onion, mint, pita | 8 (g)
Frisée, red beets, orange segments, goat cheese | 8 (d)
Arugula, fennel, apples, Shropshire Blue, walnuts | 9 (d) (n)
Baby Kale, shaved carrots, sesame seeds, tahini dressing | 8.5
Cherry Tomatoes, cucumbers, olives, string cheese | 8 (d)

Vegetables

Mushrooms, garlic, sherry, parsley | 7
Sautéed Spinach, garlic, red onions, almonds | 7 (n)
Roasted Cauliflower, cilantro pesto, tahini sauce | 7 (n)
Rice Pilaf, vermicelli, almonds, parsley | 6 (g)
French Fries, fresh thyme | 7
 Brussels Sprouts, harissa mayo | 8
Zucchini Fritters, Kefalograviera, fresh herbs, yogurt | 8 (d)
Fried Eggplant, yogurt, pine nuts | 7.5 (d) (n)
Phyllo Cheese Rolls, feta, dill, spinach | 8 (g) (d)

Meats

 Merguez Sausage, onions, harissa mayo, soft ficelle | 9
Chicken Skewer, lemon, parsley, garlic sauce | 10
Beef Skewer, sumac onions, bell pepper, tomato | 12
Grilled Kafta, grilled tomato, yogurt sauce | 10
Lamb Loin Chops, pomegranate juice, mint, cumin | 14
Grilled Young Chicken, zaatar, sumac, garlic sauce | 12

Seafood

Steamed Mussels, wine, garlic, lemon, parsley, baguette | 10
Grilled Octopus, eggplant purée, peppers, shallots | 11
Sautéed Shrimp, garlic, kalamata olives, tomato, cilantro | 10
Seared Sea Scallops, tomato broth, leeks, ginger | 12
Grilled Calamari, garlic, oregano | 9
Bronzed Salmon Filet, cilantro pesto, fig molasses | 12 (n)
Pan Seared Branzino, sautéed kale, fried onions | 12
Monkfish Skewer, garlic, ginger, orange zest, chermoula | 12

Desserts

Baklava, pistachios, honey, phyllo | 6 (g) (n)
Rice Pudding, orange essence, pistachios, cinnamon | 6 (d) (n)
Cream Pudding, bananas, pistachios, honey | 6 (d) (n)
Ice Cream Trio, seasonal selection | 6

DRINK MENU

Wines by the Glass

Sparkling

- Bouvet Ladubay**, Brut, Loire Valley, France, NV | 10
- Juvé y Camps**, Cinta Purpura Cava, Catalonia, Spain, NV | 8

White

- Whitehaven**, Sauvignon Blanc, Marlborough, New Zealand, 2014 | 11
- King Estate 'Acrobat'**, Pinot Gris, Willamette, Oregon, 2013 | 8
- St. Antonius**, Riesling Kabinett, Rheingau, Germany 2014 | 7
- Alta Vista 'Premium'**, Torrontés, Salta, Argentina, 2012 | 12
- Chamisal Vineyards**, Chardonnay, Edna Valley, California, 2013 | 9
- Domaine des Valanges**, Chardonnay, Burgundy, France, 2014 | 10
- Steinfeld**, Grüner Veltliner, Niederösterreich, Austria, 2013 | 7
- Massaya**, Clairette/Obeidi, Bekaa Valley, Lebanon, 2014 | 10

Rosé

- Château Pas du Cerf**, Côtes de Provence, France, 2014 | 9
- Zardetto Sparkling**, Veneto, Italy, NV | 10

Red

- Steele**, Cabernet Sauvignon, Lake County, California, 2012 | 13
- Indomita**, Pinot Noir, Casablanca Valley, Chile, 2012 | 8
- Château Ksara**, Réserve du Couvent, Bekaa Valley, Lebanon, 2011 | 9
- Better Half**, Pinot Noir, Marlborough, New Zealand, 2014 | 9
- Bodega Catena Zapata**, Malbec, Mendoza, Argentina, 2012 | 9
- Foundi**, Xinomavro, Naoussa, Greece, 2008 | 10
- R-Oh**, Grenache/Carignan, Monstant, Spain, 2013 | 11
- Peirano Estates**, Syrah, Lodi, California, 2012 | 9

Wines by the Bottle

Sparkling

- Dom Perignon**, Brut, Épernay, France, 2000 | 325

White

- Castelfeder**, Pinot Gris, Alto Adige, Italy, 2013 | 52
- Boundary Break**, Riesling, Finger Lakes, New York, 2012 | 55
- Bodegas Aquitana**, Albariño, Rias Baixas, Spain, 2013 | 50
- Morgan**, Chardonnay, Santa Lucia Highlands, California, 2013 | 58
- Château Ksara**, Blanc de Blancs, Bekaa Valley, Lebanon, 2012 | 40
- Domaine Crochet**, Sancerre Les Perrois, Loire Valley, France, 2014 | 60
- Champalou**, Vouvray Sec, Loire Valley, France, 2013 | 58
- Estate Argyros**, Assyrtiko, Aegean Islands, Greece, 2014 | 58
- Weingut Loimer**, Grüner Veltliner, Kamptal, Austria, 2013 | 58
- Failla**, Chardonnay, Sonoma Coast, California, 2012 | 75
- Bernard Defaix**, Chablis 1er Cru, Côte de Léchet, France, 2012 | 70
- Château Ksara**, Cuvée du Pape, Bekaa Valley, Lebanon, 2011 | 55

Red

- Domaine Charbonnière**, Syrah, Vacqueyras, France, 2008 | 75
- Star Lane**, Merlot, Santa Ynez, California, 2011 | 80
- Meyer Family**, Syrah, Mendocino, California, 2011 | 75
- Biniagual St. Gall**, Manto Negro, Mallorca, Spain, 2010 | 70
- Feraud-Brunel**, Syrah, Côtes du Rhône, France, 2012 | 52
- Penley Estate**, Shiraz, South Australia, 2009 | 55
- Castello di Bossi**, Chianti Classico, Tuscany, Italy, 2010 | 55
- Tasca d'Almerita**, Nero d'Avola, Sicily, Italy, 2012 | 52
- Viña Bujanda 'Crianza'**, Tempranillo, Rioja, Spain, 2010 | 40
- Chamisal Vineyards**, Pinot Noir, Edna Valley, California, 2013 | 65
- Katima Tselepos**, Cabernet/Merlot, Arcadia, Greece, 2010 | 58
- King Estate**, Pinot Noir, Willamette, Oregon, 2012 | 75

Craft Cocktails

- Port of Alexandria**, Sandeman port, rum, raspberry liqueur, lime | 10
- Marco Polo**, Beekeeper gin, grapefruit juice, green tea, tonic | 10
- Mediterranean Mule**, JP Wiser's Rye, sherry, basil, ginger beer | 11
- Babylon Blossom**, Absolut Mandarin, Aperol, orange water, lemon | 11
- Elyxir**, Absolut Elyx, passion fruit juice, pink peppercorn syrup | 12
- Side of Mass**, Altos Plata, Madeira, mint, sparkling lemon | 10
- District Collins**, Jameson Black Barrel, Ricard, grapefruit, red wine | 11
- Sultan's Robe** Maker's Mark, Luxardo, Tiki syrup, grapefruit | 11

Homemade Sangria

- Red or White**, glass for 8 | carafe for 30



Draft Beer

- Legend**, Pilsner, Richmond, VA, 6.0% ABV | 6
- Bird Brain 'Joint Session'**, Pale Ale, Arlington, VA, 4.8% ABV | 6
- ÜteBier**, Spring Seasonal, Richmond, VA, 5.5% ABV | 7
- Legend**, Porter, Richmond, VA, 5.8% ABV | 8

Bottled Beer

- Almaza**, Pilsner, Lebanon, 4.1% ABV | 6
- Estrella Damm**, Lager, Spain, 5.2% ABV | 7
- Birra Moretti 'La Rossa'**, Doppelbock, Italy, 7.2% ABV | 7
- Mythos**, Lager, Greece, 4.7% ABV | 6
- Efes**, Pilsner, Turkey, 5.0% ABV | 6