

8 NORTH BROADWAY



Lunch Menu

Prix Fixe Lunch - Three Delicious Courses - \$25.95

Starts / First Course

Meze / Dips / Warm Pita

Selection Of All Six

CHICKPEA & SESAME HUMMUS

CUCUMBER TZATZIKI

MELTED EGGPLANT

POTATO SKORDALIA

WHIPPED FETA

RED CAVIAR TARAMASALATA

Mini 8nb Raw Bar - 18

2 Oyster | 2 Shrimp Cocktail | Ceviche
Yellowfin Tuna | Salmon Gravlax
(\$5 additional - Prix Fixe menu)

Farm Salads

Add chicken / falafel / shrimp- 9

ROASTED BEET & FETA SALAD

Cucumber/ Hummus /Olive / Mint /Chickpea

13

SHAVED KALE CAESAR SALAD

Red Onion / Olives / Pecorino

12

WINTER CABBAGE SALAD

Red Onion / Olives / Yogurt Vinaigrette

11

Signature Appetizers

SOUP OF THE SEASON

Served with Crostini Crackers

11

STUFFED VEGAN GRAPE LEAVES

Tahini | Sumac / Dill

11

FRIED OYSTER & AVOCADO TOAST

Grilled Ciabatta / Pickled Onion

12

HOT POTATO CROQUETTES

Goat's Milk Feta / Harissa Aioli

12

Mains / Second Course

VEGAN BROCCOLI FLATBREAD

Hummus / Kale / Soft Garlic / Olives

16

PUMPKIN STUFFED RAVIOLI

Sheep Cheese / Nutmeg / Parsley

15

TUNA TARTARE PIZZETTA

Caper/ Eggplant / Arugula/ Fried Egg

17

VEGAN FALAFEL PITA SANDWICH

Hummus / Pickled Beet / Red Onion

Grape leaf / Mini Salad

18

SHAVED BEEF GYRO SANDWICH

Pita /Tzatziki/ Arugula / Fries

22

PORK LOIN KEBAB PLATTER

Pita /Tzatziki/ Olives/ Grape Leaves

24

SAUTEED SHRIMP SANTORINI

Chickpeas / Brussels Sprouts/ Feta /Olive

24

MEDITERRANEAN BRANZINO FILET

Lemon Roasted Potatoes

18

SIZZLING SPANISH OCTOPUS

Israeli Couscous / Herb Vinegar

28

PAN ROASTED STEELHEAD TROUT

Lemon Roasted Potatoes / Bitter Greens

29

MED-MEX CAULIFLOWERTACOS

Avocado / Tzatziki Crema/ Lime /Chile

16

Sweets / Third Course

DARK CHOCOLATE & HALVA FONDUE

Coconut & Almond Biscotti

VANILLA CREME CARAMEL CUSTARD

Seasonal Fruit

HUDSON VALLEY APPLE COBBLER

Almond | Halva | Coconut | Oats|Gelato

LOCAL SCOOPS

Sorbet or Gelato

WARM CHOCOLATE & SESAME CAKE

Pistachio Gelato / Greek Honey / Halva

(\$5 additional - Prix Fixe Menu)

CHOICES FOR OUR KIDS

Organic Chicken Fingers & Fries - 10-

Pasta with Butter and Cheese -8-

Pita Grilled Cheese - 7 -

Featured Local Wines

** all sustainably produced by the
amazing local, organic & biodynamic

Whitecliff Vineyards

in Gardiner, NY

12 / 35

Sparkling Riesling Champenoise

Vidal Blanc '17

Organic Cabernet Franc '16

Other Great Libations

Wine on Tap - 10

1911 Gluten Free Hard Cider -11

Black Dirt Bourbon - 14

Hudson Baby Bourbons - 16

Warwick Distillery Gin - 13

Please Inform Any Of Us On The Team If You Have A Food Allergy Or Aversion - Eat and Be Well

