

HUME

Restaurant & Bar

ANATOLIAN INSPIRED MEDITERRANEAN CUISINE

STARTERS

| | | | |
|--|---------------|---|---------------|
| Deniz Borulcesi <small>VG</small> | \$5 | Anatolian Trio Dip <small>V</small> | \$29 |
| <i>Marinated Marsh Samphire - "Salicornia Europaea".</i> | | <i>One Hot, Two Cold Mix Flavor Dips with Thin Turkish Dough Crisps.</i> • Extra Crisps +\$5 | |
| Burnt Yogurt <small>V</small> | \$12 | Mini Beefy Eggplants | \$18 |
| <i>Caramelized Milk Yogurt with Colorful Grilled Vegetables.</i> | | <i>Ground Beef Stuffed Mini Eggplants with Red Shepherd Pepper Sauce.</i> | |
| Pumpkin Mucver <small>V or VG</small> | \$14 | Fried Mussels | \$18 |
| <i>Fritters with Fresh Pumpkin, Vegetables & Herbs. Served with Creamy Tahini Sauce.</i> | | <i>Crunchy, Battered Mussels with Tartare Sauce.</i> | |
| Topik <small>VG</small> | \$16 | Truffle Fries <small>V or VG</small> | \$9/16 |
| <i>Chickpea and Potato Dumplings Filled with Onions, Warm Spices & Tahini.</i> | | <i>Parmesan & Herbs.</i> | |
| Fries <small>V or VG</small> | \$7/13 | Turkish Snack Plate | \$28 |
| <i>Choose one: Hume Sauce, Ketchup, Honey Mustard, Mayo, BBQ, Truffle Mayo, Hot Sauce.</i> • Extra Sauce +\$2 | | <i>Beef Sausages, Onion Rings, Potato Bites and Pachangas - Pastirma & Cheese Puffs.</i> | |

SALADS

| | | | |
|---|-------------|--|-------------|
| Artichoke & Orange <small>VG</small> | \$19 | Feta & Apricot <small>V</small> | \$18 |
| <i>Gem Lettuce, Artichoke, Orange, Green Apple, Tomato, Turnip, Quinoa, Avocado & Olive Oil.</i> | | <i>Spring Mix, Feta, Tomato, Dried Turkish Apricot, Raisin, Walnut, Pomegranate & Olive Oil.</i> | |
| Cesar in Istanbul | \$23 | | |
| <i>Marinated Grilled Chicken, Pastirma Crumbles, Romaine Lettuce, Pickled Onions, Parmesan, Ceasar Sauce & Crouton.</i> | | | |

www.humerestaurant.com

V: Vegetarian
VG: Vegan



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SANDWICHES

Hume \$19

*Pulled Pork, Mayo, Cheddar
Cheese in Cranberry
Sourdough & Green Salad.*

Eggs & Chives \$12

*Creamy Boiled Eggs, Chopped
Herbs and Greens in Multi
Grain Sourdough & Mini
Tomato Salad.*

- Add Jamon Iberico +\$7

Plant Based Salmon VG \$19

*Crispy Salmon Burger,
Tartare Sauce, Grilled
Peppers & Arugula in Whole
Wheat Tortilla.*

Chicken \$19

*Marinated, Grilled Chicken,
Romaine Lettuce, Parmesan
and Caesar Sauce in
Sourdough Bread.*

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MAINS

| | | | |
|---|------|---|------|
| Baked 'No Fish' Salmon <small>VG</small> | \$29 | Hume Keshkek | \$30 |
| <i>Plant Based Salmon, Grilled Asparagus, Olive & Tomato Sauce with Orzo.</i> | | <i>Creamy and Savory Anatolian Wheat Porridge, Tender Pulled Pork, Mild Peppery Butter Sauce.</i> | |
| Avunya Mantisi | \$26 | Kofte | \$30 |
| <i>Pulled Chicken, Baked Yufka (Turkish Phyllo), Crispy Chickpea, Yogurt & Slightly Spicy Butter Sauce.</i> | | <i>Puffy Meatballs, Pickled Onions, Grilled Tomatoes and Herbs with Potato Puree.</i> | |
| Baked Pasta <small>V</small> | \$24 | Grilled Chicken | \$29 |
| <i>Ground Soy, Crusted Velvety Beschamel & Tomato Sauce.</i> | | <i>Marinated Chicken Thighs, Herbed Home Fries with Tomato Sauce and Sauteed Mushrooms.</i> | |
| Sea Bream | \$38 | 8 oz. AAA Striploin Steak | \$40 |
| <i>Grilled European Sea Bream, Olive Oil & Herb Sauce with Orzo.</i> | | <i>Grilled Steak, Sweet Peppers, Green Puree and Demi Glace with Mushrooms.</i> | |
| Shrimp 'Eriste' Pasta | \$28 | Izmir Kofte <small>VG</small> | \$27 |
| <i>Handmade Turkish Pasta, Grilled Shrimps, Capers, Bisque & Tomato Sauce with Oregano.</i> | | <i>Plant Based Meatballs, Potatoes & Mild Peppers in Rich Tomato Sauce.</i> | |

SIDES

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|---|-----|--|-----|
| Leo's Favorite Olives <small>VG</small> | \$8 | Pilav <small>VG</small> | \$8 |
| <i>Fine Mix of Mediterranean Olives.</i> | | <i>Grape Leaves, Rice, Onions, Herbs, Lemon & Olive Oil.</i> | |
| Dried Eggplants <small>VG</small> | \$8 | Grilled Vegetables <small>VG</small> | \$8 |
| <i>Stuffed with Rice, Onions, Dill Tomatoes, Parsley, Spices and Olive Oil.</i> | | <i>• Only Asparagus +\$3</i> | |
| Corn Bread <small>V</small> | \$5 | Bread Basket <small>VG</small> | \$3 |
| <i>Northern Anatolian Style.</i> | | | |

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APERITIF

| | | | |
|---------|------|---------------|------|
| Hugo | \$11 | Kir Royale | \$11 |
| Bellini | \$11 | Mimosa | \$11 |
| Rossini | \$11 | Aperol Spritz | \$11 |

CLASSICS

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|--------------------|------|---|------|
| Americano | \$13 | Manhattan | \$13 |
| Negroni | \$13 | Pina Colada | \$14 |
| Lynchburg Lemonade | \$14 | Mojito | \$13 |
| Whiskey Sour | \$14 | Caesar | \$13 |
| Long Island | \$15 | Martini <small>(Dry, Dirty, Espresso, Earl Grey, Cosmo, Pornstar)</small> | \$14 |
| New York Sour | \$14 | Margarita | \$14 |

BEER (Bottles & Cans)

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|----------------------------|-----|---|------|
| Heineken (330ml) 5.0% | \$8 | Ochame – Green Tea IPA (355 ml) 6.0% Godspeed Brewery | \$11 |
| Peroni (330 ml) 5.0% | \$8 | Irori – Peated Scotch Lager (355ml) 8.0% Godspeed Brewery | \$11 |
| Corona Extra (330 ml) 4.6% | \$8 | | |

WINE

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|--|------------------------------|---------|
| Antonutti, Collevento 921 Sauvignon | Western Friuli, Italy | \$15/60 |
| Château de Mus, Chardonnay | Languedoc-Roussillon, France | \$17/68 |
| Carlos Basso, Viña Amalia Selección Malbec | Mendoza, Argentina | \$15/60 |
| Casalbosco, Chianti | Tuscany, Italy | \$17/68 |

SIGNATURE COCKTAILS

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|--|------|---|------|
| Moon Rose | \$13 | Hume Martini | \$14 |
| Vodka, Rose Syrup, Lime, Clove Bitter, Soda | | Gin, Marsh Samphire, Martini, Lemon Oregano, Olive | |
| Volcano | \$14 | Wish | \$14 |
| Anice & Cinnamon Infused Tequila, Passion Fruit, Pumpkin Spice, Citrus Mix, Cayenne Pepper | | Pistachio Rum, Amaretto Liquor, Salt, Citrus Mix | |
| Greene | \$14 | Tora | \$15 |
| Rosemary Infused Gin, Cucumber, Citrus Mix, Simple Syrup | | Cognac, Chartreuse Green, Lime, Simple Syrup, Angostura Bitters | |