



ANATOLIAN INSPIRED MEDITERRANEAN CUISINE

STARTERS

Deniz Borulcesi VG	\$5	Anatolian Trio Dip V	\$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 V	\$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 V or VG	\$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 VG	\$16	Truffle Fries V or VG	\$9/16
<i>Chickpea and Potato Dumplings Filled with Onions, Warm Spices & Tahini.</i>		<i>Parmesan & Herbs.</i>	
Fries V or VG	\$7/13	Turkish Snack Plate	\$28
<i>Choose one: Hume Sauce, Ketchup, Honey Mustard, Mayo, BBQ, Truffle Mayo, Hot Sauce.</i>		<i>Beef Sausages, Onion Rings, Potato Bites and Pachangas – Pastirma & Cheese Puffs.</i>	
• Extra Sauce +\$2			

SALADS

Artichoke & Orange VG	\$19	Feta & Apricot V	\$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, Cesar 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 VG	\$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 V	\$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 VG	\$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

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

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)

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

WINE

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

SIGNATURE COCKTAILS

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