

ALLERGY MENU





NUT FREE

SESAME FREE



MUST BE MODIFIED









DAIRY FREE

SPREADS

AMBAR MEZZE

CHARCUTERIE

CHEF DELICACIES

SUJUK BEEF SALAMI * BEEF PROSCIUTTO *





URNEBES

AIVAR









SERVED WITH FRESHLY BAKED PITA BREAD & CORNBREAD





HOUSE-MADE PICKLED VEGETABLES MIXED MARINATED OLIVES









VEAL SOUP



TOMATO SOUP



LAMB LASAGNA NF SF

STEAK TARTAR *



BALKAN SALAD



BEET SALAD





PEPPER & CHEESE CROQUETTE FOREST MUSHROOM CREPE



FIRE ROASTED PEPPERS



VITAMIN SALAD





FRIED CHICKEN



HALLOUMI









----- VEGETABLES --





EGGPLANT MOUSSAKA





CAULIFLOWER



ROASTED BABY CARROTS







HAND-CUT FRIES



BRUSSEL SPROUTS



BAKED BEANS





MUSHROOM PILAF













SLOW COOKED





FROM WOOD FIRE GRILL

CEVAPI 'BALKAN KEBAB'



CHICKEN SKEWERS

DF NF

SMOKED SAUSAGE

LAMB MEDALLIONS

OF NF SF



GF DF NF SF



MEAT & POULTRY







YAGA 'ROASTED LAMB'



SARMA 'PORK BELLY STUFFED CABBAGE'

BEEF SHORT RIB GOULASH



SEAFOOD

SALMON *

GF DF NF SF

CHICKEN STROGANOFF



BAKED

CHEESE PIE

MEAT PIE

NF SF

WHITE FLATBREAD NF SF



SUJUK FLATBREAD



DRUNKEN MUSSELS







PAN-SEARED TROUT









MUSHROOM FLATBREAD





*As a way to offset rising costs associated with the restaurant, have added a 3% surcharge to all checks. This is not to replace employee tip. We do this in lieu of increased menu prices

*Parties of ten or more, with a signed contract, will have 22% service charge added to the check. *Parties of six or more will have an 20% service

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness