



LUNCH & DINNER

ALLERGY MENU

GLUTEN FREE



NUT FREE



MUST BE MODIFIED

DAIRY FREE



SESAME FREE



SPREADS

SERVED WITH FRESHLY BAKED PITA BREAD & CORNBREAD

AJVAR



WHITE BEAN HUMMUS



URNEBES



BEET TZATZIKI



KAJMAK



AMBAR MEZZE

CHARCUTERIE

SUJUK BEEF SALAMI *

BEEF PROSCIUTTO *

HOUSE-MADE PICKLED VEGETABLES
MIXED MARINATED OLIVES



SOUPS & SALADS

VEAL SOUP



TOMATO SOUP



BALKAN SALAD



BEET SALAD



FIRE ROASTED PEPPERS



VITAMIN SALAD



CHEF DELICACIES

LAMB LASAGNA



STEAK TARTAR *



PEPPER & CHEESE CROQUETTE



FOREST MUSHROOM CREPE



FRIED CHICKEN



HALLOUMI



VEGETABLES

ASPARAGUS



EGGPLANT MOUSSAKA



CAULIFLOWER



ROASTED BABY CARROTS



HAND-CUT FRIES



BRUSSEL SPROUTS



BAKED BEANS



MUSHROOM PILAF



MEAT & POULTRY

FROM WOOD FIRE GRILL

CEVAPI 'BALKAN KEBAB'



SMOKED SAUSAGE



CHICKEN SKEWERS



LAMB MEDALLIONS



SLOW COOKED

BEEF SHORT RIB GOULASH



YAGA 'ROASTED LAMB'



SARMA 'PORK BELLY STUFFED CABBAGE'



CHICKEN STROGANOFF



BAKED

CHEESE PIE



WHITE FLATBREAD



MEAT PIE



SUJUK FLATBREAD



MUSHROOM FLATBREAD



SEAFOOD

SALMON *



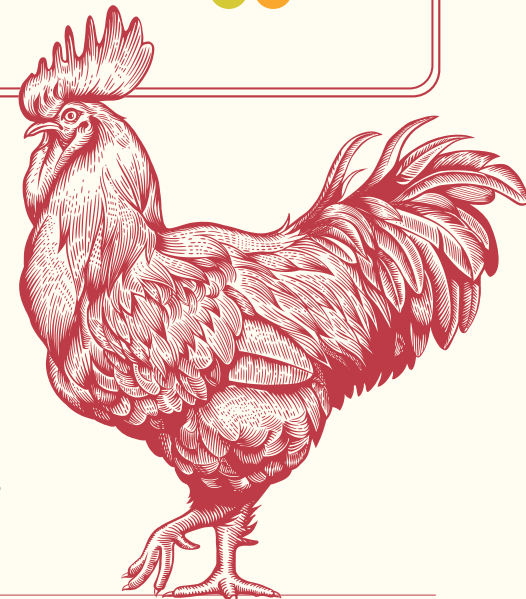
DRUNKEN MUSSELS



GRILLED SHRIMP



PAN-SEARED TROUT



*As a way to offset rising costs associated with the restaurant, we have added a 3.5% surcharge to all checks. This is not to replace employee tip. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

*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 a 20% service charge added to the check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies. *Caution, olives may contain pits.