



DINNER

SHARE! OUR MENU IS FOR SHARING. DISHES ARRIVE AS READY.

BREAKING BREAD

- SALATIM FARMER CHEESE-POMEGRANATE MOLASSES + TORSHI + ROSE HARISSA + HONEY MEDJOL DATES + PITA 22
ADD MARINATED OLIVES 4 ADD BABA GANOUSH 4
- HUMMUS ORIGINAL -TAHINA, HERITAGE EGG, CRISPY CHICKPEA, PITA 14
SHAWARMA - SEARED CHICKEN, GRIBENES, PITA 16
IM BASAR -SPICED LAMB SHOULDER, PINE NUT, PITA 18
- KHACHAPURI GEORGIAN BREAD & CHEESE BOAT FILLED WITH SHAKSHUKA & SOFT EGG 17
- TABOON PALESTINIAN FLATBREAD, CHARRED EGGPLANT, PECORINO, SPAGHETTI SQUASH, PIPPARA PEPPERS 18
- KHUBZ ARABIC FLATBREAD, BRAISED LAMB, SMOKED TOMATO SAUCE, PICKLED ONION & CHERRY PEPPERS, LABNE 20
- EXTRA FOCACCIA 3.5 EXTRA PITA 2.5 GLUTEN FREE PITA 3.5

STARTING OUT

- FIYA SALAD GREENS, WATERMELON RADISH, JALAPEÑO, PICKLED ONION, MEDJOL DATES, BARREL-AGED FETA, CROUTON, FIG VINAIGRETTE 13
- BRUSSELS SHAVED BRUSSEL SPROUTS, PUMPKIN+POMEGRANATE SEEDS, RICOTTA SALATA, TAHINI GREEN GODDESS 14
- HALLOUMI SEARED HALLOUMI, PRESERVED CHILI PEPPER, HONEY, MINT, PISTACHIOS 17
- BEIGNETS SMOKED WHITEFISH BEIGNETS, CHARRED ONION CREAM, PICKLED ONION, DILL 15
- FALAFEL PICKLED RED CABBAGE, TAHINA, AMBA ^V 16
- LAMB RIBS GRILLED CATALPA FARM RIBS, TAMARIND-HARISSA GLAZE, CRISPY GARLIC, MINT 18
- KEFTES CHIVE HASH BROWNS, HERB AIOLI, SMOKED SALMON, CRISPY LEEKS 10

FROM THE GROUND

- MUSHROOMS FOUR STAR OYSTER MUSHROOM MIX, ZA'ATAR, JANIE'S MILL GRITS, FETA 17
- CAULIFLOWER CHARRED CAULIFLOWER STEAK, LABNEH, BERBERE, FERMENTED HOT SAUCE 16
- EGGPLANT BABY EGGPLANT, PINE NUTS, TAHINA, URFA PEPPER OIL, FERMENTED HOT SAUCE 16
- SQUASH KABOCHA SQUASH, HARISSA OIL, PUMPKIN SEED DUKKAH, TAHINI DRESSING 16

FROM PASTURE & SEA

SPICY FISH FAROE ISLAND SALMON IN MOROCCAN ZESTY TOMATO-RED PEPPER SAUCE, HOUSE FOCACCIA 30

CHICKEN HALF IVORY CHICKEN, CONFIT & ROAST, RED ZHUG, PRESERVED LEMON YOGURT 29

SCHNITZEL RIVERENCE RIVER TROUT, HARISSA TARTAR, BROWN BUTTER, PICKLED TOMATO, SUMAC 34

STEAK SLAGEL FARM SIRLOIN, AJVAR, ROAST ANCIENT PEPPERS, CIPOLLINE ONION 38

LAMB CATALPA GROVE FARM LAMB LOIN, BEJEWELED RICE, APRICOT CHUTNEY, ROSE HARISSA 36

SHORT RIBS PASTRAMI'ED WITH ROASTED BUTTERNUT SQUASH, CRANBERRY JAM, HORSERADISH SAUCE 36

ACCOMPANYING

BATATA HARRA SMASHED FINGERLING POTATOES, SUMAC, ALEPPO PEPPER, OLIVE OIL, LEMON 9

BEJEWELED RICE BASMATI RICE, BARBERRY, SAFFRON, CARDAMOM, CASHEW 10

HEADING HOME

PAYLOVA MERINGUE, TAHINI CUSTARD, APPLE BUTTER, HAWAII SPICE, YUZU MARMALADE 12

BASBOUSA BROWN BUTTER AND ALMOND CAKE, WHIPPED LABNE, ORANGE SYRUP 12

CHEESECAKE BASQUE CHEESECAKE, ORANGE BLOSSOM, PISTACHIO GANACHE, CRISPY RASPBERRY 12

*\$5/PERSON FEE FOR OUTSIDE DESERTS BROUGHT INTO THE RESTAURANT. WE MAKE SPECIAL EVENT CAKES!

OUR MENU HAS **NO SURCHARGES OR FEES**, BUT REFLECTS A COMMITMENT TO OUR TEAM TO MAKE A GOOD, LIVING WAGE, INCLUDING HELP WITH HEALTHCARE. YOUR TIPS ARE DISTRIBUTED AMONG ALL THE STAFF INCLUDING KITCHEN (BUT EXCEPT MANAGEMENT). **FIYA** IS OUR COLLAGE OF LEVANTINE AND OTHER CUISINES, CUISINES THAT HAVE BLENDED AND EVOLVED OVER CENTURIES - ISRAEL, YEMEN, MOROCCO, SYRIA, TURKEY, PALESTINE, IRAQ, GEORGIA, AND MANY OTHERS. BEWARE, WE DO IMPROVISE. **DIETS & ALLERGIES** WE HAVE SHARED WORK SURFACES, SO CANNOT GUARANTEE PERFECT RESULTS. **VEGAN** IS NOTED WHERE POSSIBLE AND MUCH OF OUR MENU IS GLUTEN FREE, WITH LIKELY NO HIDDEN NON-VEGAN OR GLUTEN INGREDIENTS. OUR SERVERS ARE PREPARED TO TALK WITH YOU. **RECYCLING** WE COMPOST AND RECYCLE AS MUCH AS WE CAN. YOU SHOULD TOO! **WARNING** CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. **PAYMENT** LIMIT ONE TAB, 3 FORMS OF PAYMENT PER TABLE.

PROPRIETOR MINDY FRIEDLER / CHEF BEN BLUM / SERVICE JACOB WELCH
BAR & MIXOLOGY CHRIS ROYCE / WINE MARK BIRES



12/5 Update