



HANUKKAH

Evening of Sunday, November 28 – Monday, December 6

Celebrate Hanukkah with us! Enjoy our special menu of traditional holiday favorites. We make everything from scratch with ingredients sourced from farmers we know and trust.

STARTER

Matzo Ball Soup 7.99

MAIN COURSE

Apricot Sticky Chicken GF 18.99

Slow-Cooked Brisket 19.99
tomato-cider glaze

Matzo-Crusted Salmon 26.99
scallion crème fraiche

CHOOSE TWO SIDES

Potato Latkes v
applesauce & sour cream

Tzimmes v GF
glazed root vegetables, golden raisins

Quinoa Tabbouleh v GF

Sweet Potato Apple Cinnamon Kugel v GF
brown sugar walnut topping

add additional sides +6.99 each

DESSERT

Sufganiyot 9.5
fried jelly donuts

Double Chocolate Cheesecake 9.5
whipped cream

Rugelach Assortment 8
apricot, raspberry, cinnamon pecan

V = VEGETARIAN • GF = GLUTEN FREE

WE ARE NOT ABLE TO COOK KOSHER IN OUR KITCHENS.

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

All • 11/28/21 • F

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a “new normal.”