

ROSH HASHANAH & YOM KIPPUR

SEPTEMBER 15TH - 25TH

WE ARE NOT ABLE TO COOK KOSHER IN OUR KITCHENS.

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

FOR THE TABLE

Challah Bread Basket v 11.99
pomegranate date jam

Cauliflower Hummus v 13.50
crudité & ciabatta

SOUP & SALAD

Matzo Ball Soup 9.99

Farmers Salad* v 13.50

MAIN COURSE

serves one

Fig-Orange Glazed Chicken GF 21.99

Slow-Cooked Brisket 22.50
tomato-cider glaze

Beyla Honey-Glazed Salmon* GF 29.99

CHOOSE TWO SIDES

Roasted Potatoes v GF
olive oil & rosemary

Potato Latkes v
applesauce & dill sour cream

Tzimmes v GF
glazed carrots, golden beets, yukon gold
potatoes, golden raisins

Quinoa Tabbouleh v GF

Gramzi's Noodle Kugel v
cranberries, pecans

DESSERT

serves one

Beyla Honey-Date Loaf Cake v 11.99
apple compote

Fancy Flourless Chocolate Cake v GF 11.99
butter almond cookie crumble crust

Banana Coffee Cake v 11.99

Apple Pie v 11.99

Key Lime Pie v 11.99

V = VEGETARIAN • GF = GLUTEN FREE

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.*

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.