



HANUKKAH

Evening of Thursday, December 7 - Friday, December 15

WE ARE NOT ABLE TO COOK KOSHER IN OUR KITCHENS.

STARTER

Matzo Ball Soup 9.99

MAIN COURSE

serves 1 - select your entrée & choose two sides

Fig-Orange Glazed Chicken GF 21.99

Slow-Cooked Brisket GF 22.50
tomato-cider glaze

Beyla Honey-Glazed Salmon* GF 29.99

SIDES

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

add additional sides +9.50 each

DESSERT

Rugelach Assortment v 11.99
apricot, raspberry pecan, cinnamon pecan

Sufganiyot v 11.99
fried jelly donuts

Double Chocolate Cheesecake v 11.99
whipped cream

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.