Passed Appetizer Menu

ALL, EXCEPT MANTI, ARE GLUTEN FREE.

Side Falafel (chickpeas ground with herbs and spices, fried crispy. Served with hummus) V, GF $3.00 p/p

Lamb & Kale Manti (in-house butchered local lamb, curried Kale in a Turkish dumpling. W/ yogurt sauce) $4 p/p

Smoked Pumpkin Manti (local pumpkin, Cherrywood smoked, hand made manti dumpling. Sour cherry sauce) $3.50 p/p

Albondigas (middle eastern meatballs with housemade tomato sauce) GF $2.50 p/p

Chickpea fries (chickpea flour polenta fries) V,GF $3 p/p

Vegetarian stuffed grape leaves (grape leaves stuffed with herbs, spices, rice, tomato and onion) V, VG $3 p/p

Handmade egg rolls: Lamb & Cheese (honey farmer’s cheese, house butchered lamb) $3 p/p

Fried Okra (buttermilk, housemade hot sauce)

Mini Bagels & Lox (house cured salmon, homemade bagel with whipped farmer’s cheese and sunburst tomatoes) $3.50 p/p

Pesto Ravioli (spinach and basil pesto, handmade) $2.50 p/p

Potato Pancakes (mini, with scallion farmer’s cheese and apple jam) $2.50 p/p

Marinated Mushrooms $2 p/p

Salmon stuffed mushrooms (parmesan, salmon salad) $3.50 p/p

Fried kibbe (bulgar dumpling, fried. Lamb or pumpkin) $2 p/p