lunch

tapas, mezze, and piccolo

house baked focaccia
whipped feta, za’atar  6

hummus
“green goo,” sumac, pine nuts, warm pita  8
add calabrian chiles  2

moutabal
burnt eggplant, yogurt, roasted tomatoes, preserved lemon, chili urfa, cilantro, warm pita  10

mezze plate
falafel with tahini, hummus, smoky chickpeas, olives, cucumber, fennel and quinoa salad, sumac onions, za’atar pita  20

eggplant fries
crispy eggplant, mint cilantro chutney  10

marinated olives  5
anchovy stuffed spanish olives  5

greens and things

avocado toast
smashed avocado, grilled honey oat caraway bread, poached egg, tahini yogurt, zoug, herbs  14

grilled salmon heirloom tomato salad
heirloom tomatoes, quinoa tabbouleh, cucumber, fennel, corn, radish, avocado, tzatziki, five seed pepita crunch  28

crostata of the day
warm seasonal savory galette, mixed green salad  20

mista
organic lettuces, prosciutto, pickled red onions, grana padano cheese, pine nuts, radish, balsamic vinaigrette  12
add grilled fillet of salmon*  27

syrian chicken fattoush salad
romaine lettuce, toasted pita, feta cheese, onions, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette  21
salmon fattoush*  27
split fattoush additional  3

combination plate  20
soup of the day with chicken fattoush substitute salmon*  27

today’s seasonally inspired soup  9

pasta and grains

fettucine arrabbiata
n’duja sausage, roasted heirloom tomato sauce, cherry tomato, peppers, lemon, garlic breadcrumbs, ricotta cheese, calabrian chiles, basil  26

roasted squash agnolotti
butternut squash, goat cheese, roasted garlic, chanterelle mushrooms, fennel, yellow tomato, basil pesto, pine nuts, almonds, pecorino  26

middle eastern inspired vegetarian platter
lemony lentils, curried spinach, japanese eggplant, tomato-pistachio relish, turkish yogurt, couscous  22

sandwiches and flatbread

insalata’s burger
ground chuck, sharp white cheddar cheese, zhug pickles, harissa aioli, red onion, house made brioche bun, shoestring potatoes*  18

merguez lamb burger
house made lamb merguez patty, manchego cheese, dill pickles, sumac onions, tzatziki, soft herb salad, zhug spiced french fries*  23

grilled lamb on grilled flatbread
za’atar, lemony greens, tomatoes, cucumbers, sumac onions, cumin yogurt*  24

seafood

steamed prince edward island mussels
sweet herbs, shallots, white wine, cream, shoestring potatoes  18

water served on request

our corkage policy is $25 per 750 ml bottle. we allow a maximum of 2 bottles per reservation.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
cocktails

strawberry fizz: strawberry infused aperol, sparkling wine, lemon

mimosa: fresh squeezed orange juice, prosecco

gin & tonic: gin, fever tree tonic, juniper berries, grapefruit, thyme

spicy bloody mary: vodka, tomato, horseradish, worcestershire, lemon, aleppo salt

spirit free spritz: ghia aperitif, soda, grapefruit, orange, thyme non-alcoholic

wine by the glass

sparkling

nv cava cuvee brut nature: anne marie, catalonia, spain

MV rose of pinot noir: poe ‘ultraviolet’ napa, california

2018 riesling/pinot noir extra brut: domaine christophe mittnacht, crémant d’alsace, france

white

2021 melon: lieu dit, santa maria valley, santa barbara, california

2020 vernaccia di san gimignano ‘tradizionale’ san gimignano, tuscany, italy

2020 riesling/sauvignon blanc: steirischer spiegel, polz, südsteiermark, austria

2020 sauvignon blanc: lieu dit, santa ynez, california

2020 sauvignon blanc: domaine sylvain baily, sancerre, france

2018 pinot auxerrois / sylvaner: les vins pirouettes, alsace, france

2018 chardonnay: ‘tous ensemble’ copain, sonoma coast, california

2016 chardonnay: ‘les chenes’ manciat-pontet, mâcon-charnay, france

pink & chilled red

2021 touriga nacional/gamay noir: arnot roberts, california

2021 carignan/pinot blanc: vinca minor, mendocino, california

red

2019 pinot noir: two messengers, maison l’envoye, willamette valley, oregon

2020 pinot noir: siduri, sta. rita hills, california

2019 vespertina: francesco brigatti ‘maria’ colline novaresi, piémont, italy

2018 zinfandel: macauley, napa valley, california

2020 tempranillo: ‘diego magaña’ anza, rioja, spain

2016 malbec: siesta, tahuantinsuyu, mendoza, argentina

2021 cabernet sauvignon: luuma, napa valley, california

2018 bordeaux blend: cain ‘nv 17 cuvée’ napa valley, california

beer

cans 16 oz.

water way czech style pilsner: drowned lands, warwick, new york

daisy cutter pale ale: half acre, chicago, illinois

classic rewind west coast ipa: grimm, brooklyn, new york

perpetual love common space, hawthorne, california

stress dissolver mango lemonade sour ale: common space, hawthorne, california

bottle 12 oz.

le pére jules, normandie, france

non alcoholic hazy ipa: brewdog, ellon, scotland

house soda

plum-yuzu shrub

grapefruit-thyme

ginger-cardamom