

≡ LUNCH ≡

MOTHER DOUGH SANDWICHES (Served with pommes frites or petite salade)

Croque Monsieur or Madame Jambon, béchamel, Dijon, pain de mie	12/14
Fhima Burger* Two Wagyu beef patties, onion glaze, bacon, gruyere, brioche bun	15
Merguez (Mom's lamb sausage recipe) Challah hoagie	13
Moroccan fried chicken, challah bun, harissa BBQ, house B&B pickles	16
Salmon BLT	15

SOUP

Today's soup or broth	7
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SMALL PLATES

Seafood stir fry, red charmoula, black forbidden rice	16
Moroccan salmon, charmoula, tomato chickpeas	16
Taste of Morocco Hummus, zaalouk, marinated tomatoes and mushrooms, olives, shakshuka	12
Red snapper a la plancha, fruit pico, banana chips	18
Wagyu flat iron steak* au poivre, 8oz	22
Gnocchi gorgonzola, roasted veggies	13

LOCAL GREENS

Classic Niçoise Seared tuna*, pickled haricot verts	16
Tomato, cucumber, herb wall mint salad With Moroccan fried chicken	9 15
Carrot salad (cold) Fresh and pickled carrots, parsley, cumin, turmeric, mint, honey, vinaigrette	9
With Salmon	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk for food borne illness

Chef/Owner David Fhima | Sous Chef Brian Jones | Pastry Chef Emma Sorensen | Maître D Eli Fhima | Beverage Director Sean Jones