

RISE + SHINE

green shakshuka + poached egg + tomatillo + spinach + potato + cilantro + dill + za'atar + nine grain toast 16.

the basics + eggs your way + schmaltz crushed potato + bacon or chicken sausage + roasted tomato + greens + toast 18.5

torn challah french toast + citrus + lemon curd cream + maple syrup 16.5

latke stack + apple sauce + sour cream 16.

loaded giant latke + fried egg + mushroom + broccoli rabe + caramelized onion + horseradish labneh 20.
add salmon lox 8. / pastrami 5. / corned beef 5.

corned beef hash wrap + egg + crushed potato + caramelized onion + pickled red onion + watercress + horseradish cream + greens 15.5

lox + bagel + shmear + hard boiled egg + tomato + pickled onion + lemon + caper 19.5

acai bowl + banana + mango + goji berry + toasted coconut + granola + whipped almond butter 14.

torn challah toast 4. or toast 4. + butter and jam or almond butter side: chicken sausage 5. / bacon 4. / avocado 4.5

BAKERY BOX

knish / seasonal flavors 9.

bagel 2.75 add shmear 1.5

croissant / spinach + feta 4.75 / plain 4.

chewy macaroon + chocolate 4. gf

chocolate babka bun + streusel 6.5

chocolate + toffee + almond matzah crack in a bag 12.

baklava + rose water + cardamon 6.5

rugelach / apricot + pecan / nutella + cacao nib 3.

cookie / lemon lavender shortbread 4.

cookie / cherry chocolate almond 4.

chocolate cake 6.5 gf

passion fruit lemon mousse bar 6.5

+ seasonal specials



IT'S A TRADITION

matzo ball soup + carrot + celery 14.

tzimmes brisket + root vegetable + mashed potato + gravy 24.

chicken schnitzel + artichoke + tomato + arugula + lemon caper vinaigrette 24.

ricotta blintzes + macerated strawberry + chocolate 13.

SUNDAY EXCLUSIVE join us for sunday brunch 9am-1pm

latke tower | 48.

comfort: tzimmes brisket

schnitzel: chicken + maple syrup

sea: smoked salmon + labneh

deli: pastrami + sauerkraut

eggy: poached egg + shug

original: apple sauce + sour cream

GREENS + GRAINS

kale + roasted kabocha squash + chickpea + carrot + spinach + red cargo rice + toasted pecan + honey harissa vinaigrette 16. v/gf

cobb + poached chicken + point Reyes blue + bacon + avocado + tomato + gem lettuce + pickled onion + seeded cracker crouton + champagne vinaigrette 18.

roasted veg + eggplant + curried cauliflower + carrot + sultana chickpea + arugula + fennel + coriander yogurt 16. v/gf

add: chicken 8. / salmon lox 8. / albacore tuna salad 12.
avocado 4.5 / hard boiled egg 4.

INBETWEEN

sandwiches include a side: cucumber + tomato salad
potato salad / warm crushed potato / green salad

pastrami or corned beef

+ gruyere + pickle + horseradish cream + rye 19.5

half and half ryebe pastrami + corned beef + gruyere + sauerkraut + thousand island + rye 21.5

albacore tuna salad + egg + tomato + fennel + arugula + kalamata olive aioli + dark multigrain 18.5

roasted vegetable wrap + muhammara + chickpea + spinach + sunflower sprout + zhoug + greens 15. add egg 3.

artichoke chicken + gem lettuce + pickle tomato + seed + house aioli + dark multigrain 16.5

smoked turkey + bacon + gem lettuce + tomato + avocado + red onion + house aioli + ciabatta 18.

brisket 'french dip' + pickle + crispy shallot + melted gruyere house aioli + french roll + jus 22.

add avocado 4.5 / gluten free bread upon request +1.

NOSH

schmaltz crushed potato + parmesan 8.

cucumber + tomato salad 5. v

muhammara spread + crudité + seeded cracker 11.

chicken liver pate + crumbled egg + red onion + seeded cracker 13.

artichoke chicken salad 9.

potato salad 5.

albacore tuna salad 13.

seeded or gluten free cracker + sea salt butter 4.5

seasonal fruit salad 5.5 v

dill pickle 3.5 v

MEAT + FISH by the weight

corned beef / pastrami / smoked turkey / salmon lox

v = vegan / gf = gluten free

*these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BEVERAGES

DARK HORSE COFFEE

cappuccino 4.5
latte 4.5
espresso 3.5
cortado 4.
americano 4.
drip 3.
cold brew 5.5

add syrup +0.75

*honey cinnamon / vanilla / honey lavender / salted maple
make it a large 16 oz +0.75
sub oat milk or soy milk +1.*

SPICED + BOTANICAL

mayan mocha 5.5
turmeric latte 5.5
matcha latte 5.5
chai latte 5.5

salted maple latte 5.5
make it iced (16 oz) +0.50

PARU TEA

citrus mint / herbal 4.
lemon lychee / black 4.
jasmine wild / green 4.
saigon breakfast / black 4.
iced lemon lychee / black 4.

SMOOTHIES

muse / dragon fruit + pineapple
+ mango + banana 8.5
torrey / peanut butter + blueberry + date
+ banana + chia seed + oat milk 8.5

REFRESH

change / butterfly flower lemonade 6.
oneness / iced matcha lemonade 6.
superfood & co / kefir soda ginger raider 8.
living tea kombucha / berry good / passion fruit 8.

TRADITION

chocolate phosphate 7. / chocolate egg cream 8.
dr browns soda / cream / diet cream
black cherry / root beer / cel-ray 6.

MISC

coke / diet coke / sprite 3.5
proud source sparkling water 750 ml 6.
proud source spring water 750 ml 6.
acqua panna spring water 500 ml 3.5
sparkling san pellegrino
lemon / blood orange / orange 4.
orange juice 5.

BEER

societe pupil ipa 8.
societe harlot blonde ale 8.
brooklyn brewery non-alcoholic 7.
bloody beer / blonde ale + spiced tomato 9.

WINE

tasi prosecco 10.
chateau laulerie sauvignon blanc 10.
heron chardonnay 12.
maison noir love drunk rose 12.
klee pinot noir 13.
cultivar cabernet sauvignon 13.
seasonal mimosa 10.



- GLOSSARY -

babka - sweet braided bread layered with chocolate. originated poland, russia, ukraine
baklava - sweet dessert made of layers of flaky pastry filled with ground pistachios and sugar
berbere spice - a blend of powdered spices including red chili pepper that is used in ethiopian cooking
bialy - type of bagel that is traditional in polish ashkenazi cuisine
blintz - stuffed thin pancake. The filling is usually made of a fresh cheese or cottage cheese, and often topped with fresh fruit or fruit preserves
broccoli rabe - vegetable related to the turnip, grown for its broccoli-like buds and bitter-flavored greens
challah - eggy yeast bread that's traditionally eaten by Jewish people on shabbat and other holidays
chermoula - delicious mix of fresh herb, earthy spices, and acidic preserved lemon
coppa - italian sausage made chiefly of pork butts and seasoned with cayenne pepper
crudite - a selection of raw vegetables served with a dip
fritter - deep fried batter surrounding meat, seafood, vegetable, and fruit
goji berry - bright red edible berry widely cultivated in china, supposed to contain high levels of certain vitamins
halvah - persian sweet made from crushed sesame seeds and honey
house aioli - green onion and chimichurri
knish - fried or baked turnover or roll of dough with a filling such as meat, kasha, or potato
kugel - meet the jewish casserole that everyone needs to know
labneh - yogurt that has been strained until it has the consistency of soft cheese, typically served with savory seasonings as a dip or spread
latke - yiddish for 'pancake'. Made with grated potato + egg + flour.
macaroon - small cookie or cake made of egg whites, sugar and ground almond or almond paste
mortadella - large italian sausage finely hashed or ground heat-cured pork with black pepper and pistachio
muhammara - spicy dip made of walnuts, red bell peppers, pomegranate molasses, and breadcrumbs
muffuletta - known as the king of sandwiches filled with cold cuts, cheese, and olive salad
prosciutto cotto - is prosciutto that is cooked by steaming instead of air-dried. this type of ham is low in sodium.
rillete - preservation method similar to confit where meat is seasoned then slow cooked submerged in fat and cooked at an extremely slow rate for several hours
rugelach - bite-size pastry made by rolling a triangle of dough around a filling of jam, nuts, raisins, or chocolate
schmaltz - chicken fat a common ingredient in jewish and eastern european cooking
schnitzel - a thin slice of meat. The meat is usually thinned by pounding with a meat tenderizer, breaded and fried
shakshuka - eggs baked in a tomato-red pepper sauce spiced with cumin, paprika and cayenne
tzimmes - traditional Ashkenazi Jewish stew typically made from carrots and dried fruits such as prunes or raisins
za'atar - middle eastern spice blend made usually of dried herbs (such as thyme or marjoram), dried sumac, and sesame seeds
zhoug - middle eastern spicy sauce made from fresh hot peppers seasoned with coriander, garlic, and various spices