

Cleo

MEDITERRÂNEO

New York

HUMMUS (masabacha style) 13
chickpea, tahini,
cumin, lemon

SPICY CIGARS 14
brik pastry, spiced beef,
labneh, feta

ZUCCHINI CHIPS 12
cucumber yogurt, lemon

apps

LAMB SHAWARMAS 19
slow-roasted lamb, grilled laffa,
labneh, caramelized onion

PEI MUSSELS 16
saffron, smoked tomatoes,
roasted garlic

CAULIFLOWER BISQUE 13
curried brown butter, almonds

TUNA TARTARE 19
yuzu kosho, asian pear,
sea beans

GRILLED SPANISH OCTOPUS 18
lentils, chorizo, chili

**CIABATTA & CARAMELIZED
ONION SOUP** 14
merguez sausage

salad

add chicken or steak kebab + 12

GREEK SALAD 14
tomato, cucumber, kalamata olive,
feta, oregano, red wine vinaigrette

BURRATA & ROASTED BEETS 16
medjool dates, hazelnuts, citrus vinaigrette

KALE & QUINOA SALAD 15
bosc pears, goat cheese,
candied pecans, caramelized lemon vinaigrette

pasta

HONEY NUT SQUASH RAVIOLI 24
with farmer's cheese,
brown butter, sage, spiced seeds

LAMB BOLOGNESE 28
sfoglini rigatoni, eggplant, smoked ricotta

RICOTTA AGNOLOTTI 26
burnt honey, king trumpet mushrooms,
truffle, parmesan

house classics

GRILLED 16OZ RIBEYE 44
charred vegetables,
calabrian chimichurri

TANDOORI CHICKEN KEBABS 23

BRANZINO 39
cauliflower, capers, brown butter,
roasted grapes, almonds

GARLIC SHRIMP 34
white wine, preserved lemon,
gigante bean purée

BLACK ONION LAMB LOIN 38
parsnip purée,
sunchokes, crispy shallots

TRUE NORTH SALMON 29
vadouvan, heirloom carrots,
yogurt, pickled mustard

**CHEFS DAILY
VEGETARIAN INSPIRATION**
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SKIRT STEAK KEBABS 28

FREE RANGE CHICKEN 33
roasted artichoke, castelvetrano olives,
zhoug, almonds, saffron rice

sandwiches

served with french fries or a mean little salad

TRADEMARK BURGER 21
bacon, jalapeño jack,
fried pickled onions, special sauce

LAFFA WRAP 18
cucumber, tomato, olives,
charred onion, hummus, arugula, feta

FRIED CHICKEN SANDWICH 19
grilled apples, honey mustard, b&b pickles

sides

BRUSSELS SPROUTS 12
hazelnuts, orange, fresno chili,
cilantro, soy sherry vin

ROASTED CAULIFLOWER 12
spiced cashews, sweet currants,
cilantro, puffed quinoa

SAFFRON BASMATI RICE 7

SALT AND PEPPER FRIES 8

social dining

55 per person, served family style
2 person minimum

HUMMUS (masabacha style)

GREEK SALAD
tomato, cucumber, kalamata olive,
feta, oregano, red wine vinaigrette

HONEY NUT SQUASH RAVIOLI
with farmer's cheese, brown butter, sage, spiced seeds

KEBAB PLATTER
tandoori chicken, skirt steak, saffron rice

STICKY TOFFEE PUDDING
butterscotch, walnut tuile, vanilla gelato

Please inform your server of any food allergy or sensitivity prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

Executive Chef: Todd Matthews
Culinary Director: Jeff Haskell

