

MEZZE

- Za'atar Pistachio Laffa** northern bean hummus, chick peas, chili garlic oil 11
- Lamb Ribs** charred jalapeno & onion escabeche, pomegranate molasses, mint parsley salad 18
- Shrimp Curry** fresno chili, coconut, cardamom, cilantro 16
- Moroccan Zaalouk** eggplant tomato salad, roasted cumin, cilantro, extra virgin olive oil, laffa 15
- Hamachi*** avocado, tobiko, hot house cucumbers, yuzu, coconut chantilly, puffed rice paper 17
- Pickled Cucumber Tabouleh** eggplant, tomatoes, parsley, dill, onions, bulgur wheat, sumac 11
- Turkish Manti** beef onion dumplings, garlic yogurt, tomato, mint, black urfa chili 17
- Kale Salad** squash, apples, pomegranate, cranberries, walnut apple vinaigrette 13
- Harvest Fields Salad** romaine, endive, salami, parmesan, olives, onions, tarragon mustard 14
- Breaking Bread** feta, camembert, humboldt fog, prosciutto, salami, honeycomb, olives, almonds 24
- Marinated Mediterranean Olives** orange zest, rosemary, feta 8

PASTA all pasta is handmade in-house by our pastaio

- Agnolotti** seasonal foraged mushrooms, chives, tarragon, currants, grana padano 29
- Bucatini** berkshire pork sugo, basil, calabrian chile, chives, stracciatella 32
- Lumache** traditional meatballs, pomodoro, grana padano, garlic oil, basil 32
- Black Pepper Casarecce** ham hock, pancetta, kale, heirloom tomatoes, grana padano 29
- Campanelle** arugula pesto, heirloom tomatoes, preserved lemon, stracciatella 28

MAIN

- Branzini** puttanesca, charred fennel, fennel celery salad, lemon 35
- Heritage Angus 18oz Ribeye*** soffrito, fresno chimichurri 52
- Berkshire Pork Chop** milanese, salsa verde, endive parmesan salad 36
- Half Roasted Chicken** endive kale salad, lemon thyme vinaigrette 31

SIDES

- Potato Purée** yukon gold, mascarpone, gruyere, green onions 12
- Roasted Golden Beets** strawberries, orange honey, whipped feta 11
- Cauliflower** zhough, golden raisins, marcona almonds 11
- Heirloom Carrots** roasted artichoke, tahini vinaigrette, muhammara, goat cheese 12

TEAM

Dushyant Singh – Executive Chef
 Brandon Starner – Restaurant Chef

ABOUT

The name Weft & Warp is derived from the art form of weaving, where individual weft threads are loomed together with the tension holding warp threads to create a strong, colorful new creation. In this spirit, we have created modern Mediterranean inspired menu in an environment that weaves together the conversation, experience, community and cultures that share the Mediterranean Sea.

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.