

Beldi



October 2025

4 courses, \$55 per person

(choose one per course)

For the table (Includes naan or crudité)

Baba ganoush V+ GF

Smoked eggplant, sumac, red onion

Turkish salad V GF

Chickpeas, bell pepper, cucumber, tomato, red onion, sumac preserved lemon vinaigrette

Pickles V GF

Cauliflower, carrot, cucumber

Cabbage slaw V GF

Sumac, honey, candied pepita, cranberries

Olives V GF

Kalamata, castelvetrano, citrus, rosemary

Small plates

Chicory salad V+

Halloumi, za'atar crumb, sumac onions, citrus, parsley, kalamata vinaigrette

Apple & prosciutto GF

18 month aged prosciutto, Sweet Sixteen apple, treviso, arugula, candied walnut, apple cider vinaigrette

Large Plates

Pork* GF

Farm to Market bone-in chop, quince, treviso, spiced Parisian carrot, delicata, garlic pork jus

Cauliflower shawarma V+ GF

Turmeric rice, amba labneh, cucumber, castelvetrano, pickled golden raisin, tomato, harissa, sumac onions, pickles

Dessert

Panna cotta V+ GF

Lemon buttermilk, poached apple, hazelnut crumb

V=Vegan, V+=Vegetarian, GF=Gluten free

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