

THE COUNTER

8
3 for 21

HERBED ISRAELI COUSCOUS

CHICKPEAS,
GREEN BEANS, TAHINI SALAD

PECAN ROASTED BRUSSEL SPROUTS

ROASTED ACORN SQUASH
SMOKED PAPRIKA

ROASTED BUTTERNUT SQUASH
MAPLE GLAZE

CHARRED CHILI BROCCOLI SESAME DRESSING

CUMIN, GARLIC ROASTED
NEW YORK STATE CARROTS

MOKUM'S RATATOUILLE

CHEF BEN'S BLACK BEANS

ROASTED ROSEMARY
BABY POTATOES

SALADS

AUTUMN ROASTED
GREENMARKET VEGETABLES
tahini dressing
16

MADRAS CURRIED CAULIFLOWER
pomegranate, toasted almonds
18

WARM CANNELLINI BEANS
roasted peppers,
burnt onion, grilled halloumi cheese
19

EGGS

MOKUM'S SHAKSHUKA
poached eggs, avocado, house made flatbread
17

SANDWICHES & TOAST

SLICED AVOCADO
carrot shavings, flax seeds bread
13

ORGANIC SMOKED SALMON
avocado, tomato,
chipotle drizzle, toasted croissant
18

SOUPS

WILD MUSHROOM SOUP
11

TODAY'S HEARTY SOUP
9

(served with Charred Country Bread)

MAINS

GRILLED TUNA QUINOA BOWL
bok choy, cashews,
soy & ginger black bean sauce
24

ORGANIC SALMON "PAPILLOTE"
green lentils,
broccoli pesto, little neck clams
24

ROASTED CHICKEN "PROVENCAL"
brussel sprouts, baby potatoes, chicken jus
22

ORGANIC GRASS FED
MOKUM'S BURGER
roasted rosemary & garlic potatoes
19

PAN FRIED HOUSE MADE GNOCCHI
spinach, wild mushroom ragu
18