

COLD MEZZE

Marinated Mixed Olives VG GF 6

Chicken Liver Mousse

Cornichons, Za'atar Sourdough 12

Miso-fermented Hummus VG GF

Paprika, Olive 10

Smoked Eggplant Babaganoush VG GF

Middle Eastern Roasted Eggplant 10

Muhammara VG GF

Roasted Red Pepper, Walnut, Aleppo 10

Herbed Labneh GF

Pistachio, Za'atar, Lemon, Olive Oil 10

Steak "Kibbeh Naya"

Sirloin Steak Tartare, Dijon, Shallot, Cornichon, Mint, Za'atar Sourdough 19

HOT MEZZE

Soupe Du Jour 12

Smoked Eggplant Fattah VG GF

Roasted Mushrooms, Beet Tartare, Toum, Tahini, Shatta, Pita Chips 16

French Fries VG GF

Lemon Sumac Aioli 10

Fried Cauliflower VG GF

Sumac, Tahini, Lemon 11

Honey Glazed Dates Wrapped In Bacon GF 10

Lebanese Spiced Confit Duck Wings GF 15

BREADS & BOARDS

House Pita Bread GF 3

(GF option available)

Add Shatta, Tahini and Toum 3

Za'atar House Pita Bread VG

Original Za'atar Spice Blend, Olive Oil 8

Four Cheese Fatayer

Shakshuka Sauce 16

Mushroom Flatbread

Butternut Squash, Pearl Onions, Feta, Thyme 17

Cheese & Charcuterie Artisanal Board

House Za'atar Sourdough, Fig Jam, Honeycomb 26

SALADS

Seven Seeds Autumn Grain Bowl GF VG

Quinoa, Avocado, Mushrooms, Butternut Squash, Chickpeas, Beet, Tahini, Lemon Za'atar Vinaigrette 16

Classic Caesar Salad GF

Charred Romaine and Endive, Shaved Grana Padano, Pita Croutons, Classic Caesar Dressing 14

Shaved Napa Cabbage GF

Pecorino, Cilantro, Almond 13

Brussel Sprouts Salad GF

Baby Arugula, Dried Cranberries, Aged Goat Cheese, Pomegranate Molasses 15

SHAWARMAS

Organic Chicken Breast Shawarma

Shatta, Tahini, Toum, House Pickled Vegetables 23

Bavette Steak Shawarma

Shatta, Tahini, Toum, House Pickled Vegetables 25

Falafel Shawarma

Miso-Fermented Hummus, Shatta, Toum, Labneh, House Pickled Radishes 18

Mini Braised Lamb Shawarmas

Shatta, Toum, House Pickled Vegetables 19

LARGE PLATES

Homemade Beet Ravioli

Truffle Broth, Mushroom Fricassee 18

Hollander Mussels in Massaya Arak GF

Dill, Cilantro 16

Roasted Halibut GF

Braised Leeks, Cauliflower Puree, Almond Caper Brown Butter 31

Whole Branzino GF

Cumin, Herbed Salad 28

Pomegranate Glazed Rohan Duck Breast GF

Lebanese 7 Spice Roasted Mushrooms, Sweet Potato Puree 28

Steak Au Poivre d'Aleppo GF

Sirloin Steak, Brandy Aleppo Pepper Sauce, French Fries 36

Seven Seeds Burger

Choice of Angus Beef or Beyond Meat Plant-Based, Goat Cheese, Shaved Cucumbers, Pickled Red Onions, Toum, French Fries 19
Smoked Bacon +3

Sunday - Thursday 6pm - 10.30pm

Friday - Saturday 6pm-12am

Executive Chef : Melissa O'Donnell

www.sevenseedswilliamsburg.com @sevenseedswilliamsburg

Please kindly inform your server of any food allergies or dietary restrictions.

VG - vegan GF - gluten free