

ATLAS

SNACKS

- Deviled Eggs 8
- Adobo Spiced Chicken Wings 12
Spicy Southeast Asian Glaze
- Curried Zucchini Chips & Yogurt Ranch 6
- Ricotta Bruschetta 10
Truffle Honey, Green Onion, Hazelnut
- Panelle 8
Chickpea Fries, Harissa Ketchup
- Mediterranean Platter 16
Hummus, Babaganoush, Beet Salad, Matbucha

TAPAS - MEZZE- ANTIPASTI

- Crispy Calamari 12
Harissa Marinara, Lemon
- Moules Frites 14
PEI Mussels, White Wine, Fennel, Crème Fraiche
- Grilled Octopus 15
Marinated Butter Beans & Radish, Basil Oil

SANDWICHES

- Dry Aged Burger 15
Gruyere, Onions, Aioli
- Kefta Burger 17
Gruyere Cheese, Hummus, Harissa Aioli, L&T, Served with Panelle
- Shawarma 18
Tomato, Tzatziki, Hummus

TAGINE

- Seafood 24
Shrimp, Calamari, Cockles, Mussels, Seasonal Fish
- Short Rib 25
Red Wine, Mushrooms, Root Vegetables
- Chicken 24
Preserved Lemon, Green Olives, Couscous
- Lamb 24
Braised Root Vegetables, Butternut Squash, Quince-Pear Conserves

SALADS

- French Onion Soup 10
- Arugula Salad 11
Figs, Roquefort, Hazelnuts
- Atlas Salad 11
Chopped Tomato, Cucumber, Feta, Lemon Vinaigrette
Add Chicken 5, Add Shrimp 6, Add Salmon or Steak 14
- Charcuterie 18
Country Pate, Liver Mousse, Daily Meats & Cheeses

- Vietnamese Shrimp & Crab Spring Rolls 12
Bok Choy, Carrots, Red Pepper, Spicy-Sweet Chili Sauce

- Socca 10
APH Chickpea Flatbread, Feta, Tomato, Arugula
- Meatballs 12
San Marzano Tomato, Parmesan, Crostini

- Cubano 14
Porchetta, Fresh Ham, Gruyere, Pickle
- Southern Fried Chicken Club 16
Country Fried Chicken Thigh, Pork Belly, L&T
- Goat Cheese Panini 14
APH Focaccia Bread, Roasted Peppers, Grilled Onions, Arugula

ENTREES

- Organic Salmon 22
Hash Potatoes, Seasonal Veggies, Lemon Curd Aioli
- Crispy Fish & Chips 22
Tartar Sauce, Malt Vinegar
- Black Angus Hanger Steak 24
Pomme Frites, Shallot Confit
- Vegetable Lassagna 18
Eggplant, Zucchini, Yellow Squash, Ricotta, Marinara