



DIP TRIO 6

Mouhamra** \$7.99

Roasted red pepper and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil

Hummus** \$6.99

Purée of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil

Baba Ghanouj** \$7.99

Roasted eggplant mixed with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil

Laban Bi Khیار** \$7.49

Yogurt blended with finely diced cucumbers, garlic paste, lemon juice, and mint

Feta Cheese Dip*** \$7.99

Blended with basil, lemon juice, olive oil, and spicy roasted red peppers, served with crispy pita triangles

Labneh** \$6.99

Lebanese strained yogurt drizzled with extra virgin olive oil and za'atar

HOT MEZZE 4

Kibbee Mikli \$7.99

Fried dumplings of ground beef and lamb mixed with cracked wheat and onions, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil

Cheese Rolls \$7.99

A mix of Gruyère, feta, mint, and spices rolled in paper thin pancakes then fried till crispy

Falafel** \$6.99

Crushed chickpea patties, seasoned and fried, served with tahini sauce and cucumber relish

Bacon Wrapped Dates** \$7.99

Stuffed with thyme-whipped goat cheese, served with spring mix and finished with pomegranate-balsamic reduction

SOUP 1

Soup of the Day

Chef's daily creation

AVAILABLE OPTIONS

Cup: \$4.49

Bowl: \$5.99

ENTREES 7

Chicken Shawarma*** **\$13.49**

Thinly sliced marinated chicken thigh served with Sitti rice, grilled tomato, sumac onion, pickled wild cucumber, and garlic whip

Beef & Lamb Shawarma*** **\$14.99**

Thinly sliced marinated tender beef and lamb served with basmati rice, grilled tomato, sumac onion, and tahini sauce

Falafel with Vegetables** **\$15.99**

Crushed chickpea patties, seasoned and fried, served with a mix of seasonal roasted vegetables and tahini sauce

Chicken Artichoke*** **\$16.49**

Lightly breaded chicken breast, sautéed and served over basmati rice topped with sautéed artichoke hearts, sun-dried tomatoes, and capers, finished with lemon butter

Samkeh Harra* *** **\$21.99**

Pan-seared salmon, topped with tahini sauce, cilantro, mint, onions, and a hint of jalapeño, served with sautéed kale and Sitti rice

Vegan Samkeh Harra*** **\$14.00**

Pan-seared marinated tofu, served with basmati rice, sautéed kale, spicy tahini sauce and topped with cilantro, onions and a hint of jalapeño

Fassoulia**

Lima bean stew, garlic, tomato, onions, leeks, mushrooms, cilantro, tomato paste, served with basmati rice

AVAILABLE OPTIONS

\$14.99

Add Braised Leg of Lamb for:

\$3.49

KABOBS 5

Chicken Kabob*** **\$16.49**

Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice

Beef Kabob* *** **\$20.49**

Grilled marinated petite tender

Kafta Kabob **\$17.99**

Ground beef and lamb, seasoned and grilled

Shrimp Kabob** **\$20.99**

Grilled marinated coastal shrimp, sweet peppers, and onions served with basmati rice and spicy garlic whip

Mixed Grill Kabob* **\$23.99**

Grilled assortment of chicken, kafta, and beef kabobs

LARGE SALADS 3

Sitti Salad** **\$7.49**

Our house salad of spring mix, tomatoes, and cucumbers tossed in a blend of extra virgin olive oil, lemon juice, and dried mint, topped with red onion and pita chips

Goat Cheese & Orange Salad^ **\$8.49**

Mixed greens, freekah, sliced orange, goat cheese, dates, and walnuts in a lemon vinaigrette

Village Salad ^** **\$8.99**

Diced feta, cucumber, kale, tomato, Kalamata olives, and red onion, with sumac vinaigrette

SALAD ADD ONS 6

Falafel **\$2.49**

Chicken **\$3.99**

Salmon Filet* **\$5.49**

Shrimp Kabob **\$5.99**

Beef Kabob* **\$6.99**

Tofu **\$2.50**

PIZZETTES 3

Chicken Artichoke **\$11.59**

Fresh mozzarella, pesto, artichoke hearts, and chicken shawarma

Sfiha **\$11.59**

Ground lamb mixed with spices, za'atar, olive oil, pine nuts, diced tomato, and parsley

Sun-Dried Tomato **\$11.59**

Pesto, sun-dried tomatoes, mozzarella and Manchego cheeses, grilled onions, and balsamic drizzle

SIDES 4

Sitti Rice

Roasted Seasonal Vegetables**

French Fries**

Basmati Rice**

DRINKS 2

Sweet or Unsweetened Tea **\$3.50**

Pink Lemonade **\$4.00**

ARACK 1

Arack, Château Ksara, Lebanon

\$10.00

Prized by connoisseurs throughout the Middle East for its delicate scent and flavor of anise, this traditional spirit has a distinguished history in Lebanese culture. We are proud to offer you this beautiful example from one of the most prestigious distillers in the Middle East

COCKTAILS 8

137 South

\$10.00

Tito's vodka, fresh lemon juice, simple syrup, shredded cucumber; served over ice

The Blushing Date

\$11.00

Tito's vodka, Pama pomegranate liqueur, Jalaab date syrup, topped with Veuve du Vernay champagne

Jalapeño Business

\$11.00

Tequila, fresh lemon juice, jalapeño-ginger infused simple syrup, fresh cilantro; served over ice

Southern Proper

\$11.00

Bourbon, fresh lemon juice, basil-infused simple syrup; served over ice

Beirut Betty

\$11.00

Conniection American Dry Gin, elderflower liqueur, freshly squeezed grapefruit juice; served straight up

Sangria

\$10.00

Our sangria recipe is seasonal and rotating. Please ask your server for available selections

Vanilla Berry Fizz

\$10.00

Stoli Vanil vodka, cranberry juice, house-made lemon simple syrup, lemon-lime soda, garnished with blueberries

Sitti Spritzer

\$10.00

Ketel One Botanical vodka, lemon simple syrup, club soda, grapefruit slice, fresh sprig of rosemary, and fresh sprig of thyme

SPIRIT-FREE COCKTAILS 3

Lebanese Sweet Tea

\$4.00

Passion fruit nectar, ginger-infused simple syrup, tea; served over ice

Limon Nana

\$4.00

Fresh lemon juice, mint-infused simple syrup, water; served over ice

Pomegranate Spritzer

\$4.00

Pomegranate molasses, honey, freshly squeezed limes, ginger ale, soda water; served over ice

MEZZA 1

Mezza

\$3.00

A mildly sweet sparkling non-alcoholic malt beverage, imported from Lebanon, may be enjoyed as an ordinary soda. We have a rotating variety of flavors ask your server

BEER 16

Almaza (Lebanon)	\$6.00
Slight apple notes with a crisp dry finish	
Almaza Pure Malt (Lebanon)	\$6.00
A Munich Dunkel-style lager brewed with 100 percent malted barley	
Efes (Turkey)	\$6.00
German style pilsner with subtle hops	
Rochefort 8 (Belgium)	\$9.50
Rich malty flavor with chocolate and dark fruit	
Lonerider Shotgun Betty (North Carolina)	\$6.00
German-style hefeweizen with a rich banana-clove nose and refreshing dry finish	
Foothills Hoppyum IPA (North Carolina)	\$6.00
American style pale ale with a clean, dry finish	
Fullsteam Humidity Pale Ale (North Carolina)	\$6.00
Hazy and slightly sticky, an aromatic pale ale with local triticale, a wheat/rye hybrid	
Mother Earth, Endless River Kolsch (North Carolina)	\$6.00
Clean, crisp, and slightly fruity	
Big Boss Bad Penny (North Carolina)	\$6.00
English Brown Ale, lightly woody hops and a dry finish	
Crispin Original Cider (California)	\$6.50
Fruit forward, with a fresh, crunchy apple nose and a deliciously refreshing, crisp feel	
Crispin Rosé (California)	\$6.50
An elegant blend of apple and pear juice crafted with rose petals and hibiscus	
Blue Point Toasted Lager (New York)	\$6.00
Made from six different malts, balanced flavor of malt and hops, easy drinking, long-lasting smooth finish	
Allagash White (Maine)	\$6.50
Belgian style witbier with a touch of citrus	
Left Hand Milk Stout (Colorado)	\$6.00
Roasted malt and coffee flavors build the foundation of this creamy sweet stout	
Michelob Ultra (Missouri)	\$4.00
A premium light beer that's got a crisp, refreshing finish	
Corona (Mexico)	\$4.50
Crisp and clean, fruity-honey aromas and a touch of malt	

Draft

We have a rotating selection of artisanal beers on draft from local North Carolina breweries and beyond. Ask your server about our current offerings

PINOT GRIGIO/PINOT GRIS ²

Lageder "Riff" Trentino-Alto Adige, Italy '18

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Domaine Zinck, Alsace, France '16

\$58.00

SAUVIGNON BLANC ³

Pikorua Sauvignon Blanc, Marlborough, New Zealand '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Huia, Marlborough, New Zealand '18 (Organic)

\$54.00

Domaine Wardy, Bekaa Valley, Lebanon '16

\$42.00

CHARDONNAY ⁴

Storypoint, North Coast, California '16

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Château Ksara, Bekaa Valley, Lebanon '15

\$57.00

Château Vitallis, Macon-Fuisse, France '18

\$43.00

Stewart Cellars by Paul Hobbs, Sonoma Mountain, California '17

\$53.00

REISLING ²

Nik Weis Urban, Mosel, Germany '18

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Valckenberg Madonna, Kabinett, Germany '18

\$31.00

LEBANESE BLENDS ²

Chateau Ksara, Blanc de L'Observatoire, Bekaa Valley '17

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Massaya, Bekaa Valley, Lebanon '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

DISTINGUISHED VARIETALS & BLENDS ³

Vinhos Borges "Gatao" Vinho Verde, Rio Tinto, Portugal, N.V.

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Moulin de Gassac Picpoul de Pinet, Picpoul de Pinet, France '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Kavaklidere, Cankaya Cuvée, Anatolia, Turkey '18

\$32.00

BUBBLES ⁶

Undurraga, Brut Rosé, Central Valley, Chile

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Veuve du Vernay, Blanc de Blancs Brut, France N.V.

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Fantinel, Prosecco, Italy, N.V.

\$36.00

Mumm, Brut, Napa Valley, California N.V.

\$52.00

Barnaut, Champagne, Blanc de Noirs, Grand Cru N.V.

\$70.00

Veuve Clicquot, Yellow Label Brut, Reims, France N.V.

\$70.00

PINOT NOIR ⁴

One Hope, Napa Valley, California, '16

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Sokol Blosser "Evolution" Willamette Valley, Oregon '17

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$48.00

Four Graces, Willamete Valley, Oregon, '18

\$55.00

The Prisoner Wine Company "Eternally Silenced" St. Helena, California '17

\$80.00

SYRAH / SHIRAZ ²

Chateau de Saint Cosme, Côtes du Rhone, France '18

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

Domaine Wardy, Bekaa Valley, Lebanon '16

\$48.00

CABERNET SAUVIGNON ³

Bodega Casir Dos Santos Avatar, Mendoza, Argentina, '17

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$44.00

Ancient Peaks, Paso Robles, California '17

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

Slingshot, North Coast, Napa, California '17

\$48.00

MALBEC ²

Maipe, Mendoza, Argentina '18

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Finca Sopenia Reserve, Tupungato, Mendoza, Argentina '18

\$43.00

MERLOT ¹

Parcel 41 Napa Valley, California '17

\$41.00

ROSE ²

Massaya, Bekaa Valley, Lebanon '18

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$36.00

Moulin de Gassac "Guilhelm" Languedoc, France '18

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

MAIN ³

Mini Tasting

\$7.00

Hummus, Baba Ghanouj, Labneh

Cheese Pizzette

\$6.00

House-made mozzarella

Chicken Kabob

\$8.00

Grilled marinated chicken breast with basmati rice