

## THE TASTING TABLE

\$40 PER PERSON

for each course choose one item per person

### TOMATO SALAD

*french feta, almond (v)*

### LOX & LATKES

*potato apple latke, salmon,  
osetra caviar*

### OCTOPUS CARPACCIO

*smoked paprika aioli,  
potato chips, fried capers*



### GREEN SHAKSHUKA

*spinach, basil, zucchini,  
feta, sourdough*

### FRENA FRENCH TOAST

*blueberry clove compote,  
whipped lime ricotta*

### CRAB SQUID INK LINGUINI

*sambal butter, chives*



SOF HOSPITALITY

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

## FOR THE TABLE

### FRENA | 9

*pistachio butter,  
pickled peppers, olives (v)*

### HALLOUMI BITES | 12

*trio of olives (v)*

### SIP & SNACK | 50

*Not your average brunch.*

*This tray leans into late-night energy – sharp, salty, and unapologetically luxe.*

*-2 mini caviar-tinis, caesar salad, fries-*

## A LA CARTE

### TOMATO SALAD | 18

*french feta, almond (v)*

### GREEK SALAD | 16

*cucumber, roma tomato, cherry tomato, shallot,  
pistachio whipped feta (v)*

### OCTOPUS CARPACCIO | 18

*smoked paprika aioli, potato chips, fried capers*

### OCTOPUS | 25

*romesco, bish bash, bruleed onion, chives*



### SCHNITZEL CAESAR SALAD | 28

*thin crusted chicken, little gem lettuce,  
arugula, parmesan*

### CRAB SQUID INK LINGUINI | 36

*sambal butter, chives*

### FRENA FRENCH TOAST | 20

*blueberry clove compote,  
whipped lime ricotta*

### GREEN SHAKSHUKA | 22

*spinach, basil, zucchini,  
feta, sourdough*

### LOX & LATKES | 22

*potato apple latke, salmon,  
osetra caviar*



## SIDES

### FRIES | 12

*lemon zest, parmesan, parsley (v)*

### GRILLED BROCCOLINI | 14

*frena crumb, tzatziki (v)*