



LEHRHAUS

A Jewish Tavern & House of Learning



The rabbis observe that Tu Bishvat, the **Birth**day of the Trees (according to the Jewish calendar at least), is when sap begins to rise, nourishing trees as they get ready to bloom and produce fruit. It is a reminder that transformative change often starts with small imperceptible steps. A bit of solace on a cold winter's day.

S'chug (or zhug or Skug) is a Yeminite hot pepper and herb condiment consisting of parsley, cilantro, jalepeño, cumin and coriander. In Israel, it is sometimes referred to as **Harif** which simply means "hot or "spicy".

Made up of date palm, myrtle and willow branches, the **Lulav** and etrog are known as the "arba minim" or four species. It is a mitzvah to shake them three times in each cardinal direction, throughout the fall pilgrimage festival of Sukkot.

From gauchos to anarchists, to socialists and labor activists, Jews have been an integral part of **Argentinian** society since the first Sephardic communities arrived in the 16th century and through later influxes of Italian and Russian Jews in the 1900s. Among them were the founders of the agricultural village Moises Ville.

Jews first settled in what is now **France** over 2000 years ago and have a long history of orchardist and vintners most notably the great commentator Rabbi Solomon ben Isaac, aka Rashi.

Hawaij is a spice blend including black pepper, turmeric, cinnamon & cardamom. There is both a savory version as well as one for coffee and desserts.

MIXED DRINKS

WINTER SOLACE.....15

birthday celebration for the trees
fig brandy, fig, arak, lemon, bubbles

EIGHT NIGHTS.....13

an egg white sour to let it burn
olive oil gin, burnt sugar, charred rosemary, lemon

SOME LIKE IT HARIF.....14

spicy margarita re-imagined
tequila, s'chug, lime, orange blossom, sumac salt

TREE OF KNOWLEDGE.....9

spirit-free temptation
fig leaf, pomegranate, lemon, pineapple

THREE SHAKES.....14

an ode to the lulav
date whiskey, myrtle, willow, lemon, seltzer

COLONIA ROMA16

syrian-mexican highball
mezcal, ancho chili, apricot, tamarind, lime, soda

CALIMOSHE.....13

argentine tippie of the people
fernet, kiddush wine, mulled cola, lemon

NANA NANA.....9

spirit-free maghrebi old fashioned
mint + black teas, date, spiced bitters

ENCHANTING PEAR.....16

modernist french sipper
bourbon, cognac, pear, brovo amaro, hint of vanilla

DAFINA SO FINE.....13

stewed and savory old-fashioned
raisin rum, sweet potato, ras el hanout, bitters

YEMENI ESPRESSO MARTINI.....13

black + spiced
vodka, cold brew, hawaij

HOT DAN!14

hot buttered rum from a lost tribe
dark rum, niter kibbeh, berbere honey

To celebrate the miracle of Hanukkah, Jews around the world prepare foods fried in oil. The Talmud tells that after the Maccabees regained control of the temple they only found enough pure olive oil to burn in the menorah for 1 night and making more would take a week. Miraculously that small amount of oil burned for **Eight Nights** giving enough time for the new oil to be pressed.

There are many opinions as to which fruit Adam and Eve ate from the **Tree of Knowledge**. The prominence of the apple in Western European depictions is likely due to either a mistranslation or pun as the words for "evil" and "apple" in Latin are very similar. Many say the fruit was likely a pomegranate, fig, etrog or even grapes.

Colonia Roma is a neighborhood in Mexico City known for its Syrian-Jewish population.

Nana is a cognate meaning "mint" in both Hebrew and Arabic. Mint tea is especially popular in the Maghreb region of Northwest Africa.

Jewish communities around the world have a unique Shabbat stew prepared on Friday prior to sundown (the start of Shabbat), cooked low and slow, and eaten on Saturday for lunch. In Morocco, this dish is called **Dafina**, meaning "covered", named for the sealed pot in which it is cooked.

An important component of many Ethiopian Jewish dishes, **Niter Kibbeh** is a spiced clarified butter used as the base of sauces and stews such as doro wat, traditionally prepared and eaten on Shabbat. Spices include besobela, koseret (in the verbena family), black cardamom cinnamon, & fenugreek.

SOFT DRINKS

TOPO CHICO4

super bubbly mineral water

DR BROWN'S CEL-RAY3

the deli classic

LIMONANA6

housemade minty lemonade

Q SODAS3

choice of ginger ale, kola or grapefruit

COLD BREW5

served tall over ice

EGG CREAM6

choice of chocolate cinnamon or vanilla cherry

please inform your server of any allergies in your party

a 20% gratuity is automatically added to all checks



FOOD MENU



Huevos Haminados are eggs placed atop the Sephardic Shabbat stew Hamin. The eggs are cooked for hours over Shabbat, giving them a distinct flavor and color, and making them a delicacy from North Africa to Greece and beyond.

Chakla Bakla is a mixed pickle coming from the Baghdadi Jews that migrated to Western India. They brought the tradition from their original home while also embracing the flavors of their new home by adding ginger, turmeric, and fenugreek to the pickling liquid.

Old Bay may be most famous as a ubiquitous spice of Baltimore, and Maryland crabs, but the spice mix actually has a Jewish origin story. The spice mix was developed in 1939 by Jewish refugee Gustav Brunn seeking to rebuild the spice business he left behind in Frankfurt, Germany.

Simanim, Hebrew for symbols or signs, is a reference to the symbolic foods found on the Rosh Hashanah table. Each food, or siman, signifies a hope or aspiration for the new year: pomegranate for a year filled with mitzvot, leeks to destroy our enemies, gourds to increase goodness in the world.

Kugel is a Jewish staple that is a casserole made of noodles or potatoes. Lokshen kugel (noodle) tends to be sweet with a custard-like consistency.

The **Reuben** sandwich is associated with kosher-style delis but is decidedly not kosher since it combines meat and cheese. The first documented instance is found on a menu of the Cornhusker Hotel in Lincoln, Nebraska. It is said that a Lithuanian-Jewish grocer, Reuben Kulakofsky, asked for the sandwich of corned beef and sauerkraut at the Blackstone Hotel in Omaha and it spread in popularity from there. In Omaha, March 14th is celebrated as Reuben Sandwich Day.

One of the many Shabbat stews prepared around the world, **Chraime** is a staple of North African Jewish cooking, served Friday nights and holidays. It traditionally consists of a spicy tomato base with pieces of fish, caraway and coriander.

NIBBLES

- DEVEILED EGGS.....6⁵⁰**
huevos haminados style, pickled mustard seed
- MARINATED OLIVES.....8⁰⁰**
berbere spice, citrus, garlic
- PICKLE PLATE.....7⁰⁰**
half-sour cucumber, turnip + beet, chakla bakla
- HAUS SMOKED FISH PÂTÉ.....12⁰⁰**
everything bagel chips for schmearing
- CHOPPED NOT-LIVER.....13⁰⁰**
eggplant + nuts, crispy onions, warm pita
- CRISPY VEGETABLE FRITTERS....13⁵⁰**
fall vegetables, apple chutney
- OLD BAY FRIES.....8⁵⁰**
wedge cut, side of spiced labneh
add s'chug aioli or amba tehina +2

NOSHES

- SIMANIM SALAD.....12⁰⁰**
greens, leeks + squash, pomegranate honey vin
- HAUS HERRING TARTINE*.....14⁵⁰**
cultured butter, labneh, pickled peppers
- RODANCHAS.....13⁰⁰**
leek + squash filled pastry, spiced carrot salad
- SPICED RED LENTIL STEW.....15⁰⁰**
chopped egg + onion, shabbat dabo crouton
- MAC + CHEESE KUGEL16⁰⁰**
cabbage slaw + pepita dressing

EAT SOMETHING!

- BEET "PASTRAMI" REUBEN.....17⁰⁰**
sauerkraut, melted swiss, russian dressing
- FISH + CHIPS*.....24⁰⁰**
amba vinegar, s'chug aioli, old bay fries
- STUFFED DELICATA SQUASH.....23⁰⁰**
jeweled rice, sabzi lentils, tamarind tahini
- ROASTED ARCTIC CHAR*.....28⁰⁰**
bulgur, eggplant, spicy chraime vinaigrette

One of the seven species of produce the Torah associates with the Land of Israel, **Olives** and olive oil play a key role in many Jewish stories from Noah's Ark to Hanukkah. **Berbere** is an Ethiopian spice blend that includes chili peppers, baking spice, coriander, pepper and fenugreek.

Born from the perfect marriage of the Jewish love of preservation and the wide availability of inexpensive fish in the US, **smoked fish** (white fish, lox, etc) exploded in popularity among American Jews in the early 1900s.

"What am I, **chopped liver**?" We're taking this traditional side dish and make it the star of the show. One of the most ubiquitous Ashkenazi Jewish foods, it was popularized in the early 20th century with the advent of the Jewish deli in the United States. A vegetarian version became a fixture of the meat-free cousin of the deli, the kosher "dairy restaurant."

Herring was first brought to Jewish markets by the Dutch in the 15th century. They salted the fresh fish to preserve it for the long trek across Europe. Soon, Jewish fishmongers became prominent herring traders, transporting the fish in barrels to Germany, Poland, and Russia, then selling this excellent source of kosher protein in shops and from pushcarts.

Shabbat dabo is a style of dabo (a slightly sweetened, spiced wheat bread) traditionally eaten by Ethiopian Jews on Sabbath mornings. Traditionally it is set to bake on Friday afternoon over embers in a round clay pot and left overnight to be eaten warm at the Saturday meal.

It is believed that Sephardic Jews fleeing the Inquisition first brought **fried fish** to England. In the 18th century, the now iconic British national dish was referred to as "fish in the Jewish fashion." Today, matzoh meal remains a popular batter of choice in many British fish and chip shops. **Amba**, derived from the Marathi for mango, is a tangy sauce first introduced

to the Jewish world by Baghdadi Jews trading with India. Today, Amba is an essential ingredient in the Israeli sabich sandwich along with egg and eggplant.

please inform your server of any allergies in your party

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