Breakfast
Served daily until 11:30 AM

POACHED EGGS – $10.50

BREAKFAST SANDWICH – $8.50
Luxurious free range eggs, melted VT cheddar, bacon on sourdough bread

CRISPY PORK BELLY SANDWICH – $11
Sunny side up egg, maple mustard, on housemade potato roll

AVOCADO TARTE – $9.50
Sliced avocado, arugula, dill, radish, topped with egg your style, on housemade sourdough bread

SHAKSHUKA
North African dish with bell peppers, tomatoes, topped with poached eggs and feta cheese served in a pan with toasted housemade challah bread
Traditional – $12.50
Spiced lamb meatball & labane – $14.50

CROQUE MONSIEUR – $10.50
Housemade croissant, ham, gruyere, Mornay sauce. Add egg your style, make it croque madame – $2

MUESLI
cup – $6 / bowl – $9
Pumpkin seeds, oats, sliced almonds, cashews, honey, black sesame, whipped Greek yogurt topped with seasonal fresh fruit

PASTRY BASKET – $9.50
Assortment of our morning pastries served with creamy butter, housemade jam, coffee/fresh squeezed juice

Sandwiches
Served daily from 11:30am-2pm

FRESH MOZZARELLA – $8.50
Fresh mozzarella, sliced tomatoes, basil and pesto on housemade focaccia

LAMB MEATBALL – $10.50
Aged provolone, tomato sauce on housemade ciabatta

SHORT RIB GRILLED CHEESE – $9.50
Beer horseradish relish, cloth bound cheddar, on housemade challah

TURKEY – $8.50
Roasted breast, havarti, tomato jam, alfalfa sprouts on housemade wheat bread

ROASTED CAULIFLOWER – $8.50
Pine nuts, spiced labaneh, raisins, chiilies, capers, on a pita bread

TURKEY CUTLET – $11
Crispy cutlet, raclette, caper aioli, cabbage on housemade kaiser roll

TUNA – $8.50
Olive packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill served on brioche bread

BALAKANI – $8.50
Roasted eggplant, feta, fresh basil, tomato and pesto served on ciabatta bread

Plates
Served daily from 11:30

PASTILLA – $11
Puff pastry pie with chicken, spinach, nuts and dried fruit. Served with a green salad.

WHIPPED RICOTTA – $11
Rich whipped ricotta, roasted broccoli, topped with toasted hazelnuts, Calabrian chilies and a side of toasted housemade sourdough.

WILD MUSHROOM GNOCCHI – $13
Housemade potato gnocchi, wild mushroom, Parmesan.

LAMB CASSOULET – $13
Braised lamb belly, heiloom beans, warm spices, pomegranate molasses, toasted breadcrumbs served with a green salad.

QUICHE & SALAD – $8.50
Served with green salad
• Zucchini & mozzarella
• Cherry tomato & feta
• Jerusalem artichoke & asparagus

Soups
Served with housemade bread

SOUP OF THE DAY
CUP – $5 BOWL – $7.50

Salads
Served with housemade bread

CRUNCHY HALLOUMI – $13.50
Toasted carrots, radish, apples, white raisins, parsley & mint, sesame, topped with sliced toasted almonds & Halloumi cheese in a red wine vinegar dressing

FATTOUSH SALAD – $11
Romaine lettuce, tomato, cucumber, red bell pepper, onion, Kalamata olives, parsley, mint, sunflower seeds and feta cheese topped with toasted Za’atar pita

GREEN & NUTTY – $13.50
Fresh cut lettuce, baby arugula, sliced apples, black sesame, soy bean, dried apricot, roasted pumpkin and sunflower seeds in an orange vinegar dressing topped with goat cheese

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

*Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked eggs may increase your risk of foodborne illness.