**Breakfast**

**BREAKFAST SANDWICH – $9.50**
Eggs your style*, VT cheddar, applewood smoked bacon on housemade sourdough bread

**CROISSANT SANDWICH – $9.50**
Egg your style*, VT cheddar, sliced tomato, avocado, baby arugula, on housemade croissant

**EGG IN A HOLE**
Jerusalem Bagel Egg-in-a-Hole – $11
Two fried eggs* nestled in a Jerusalem bagel, served with chopped salad
Add ham and VT cheddar, $1.50

Multi grain Egg-in-a-Hole – $10
Fried egg* nestled in a housemade multigrain bread served with cherry tomatoes, parsley, red onion, and rich green herb dressing

**GARDEN VEGETABLE BOWL – $11**
Lightly sautéed sugar snap peas, cherry tomatoes, baby spinach, with parsley vinaigrette and roasted pepper cashew spread, topped with poached egg*, served with housemade challah bread

**CROQUE MONSIEUR – $10.50**
Housemade croissant, ham, Gruyere, and Mornay sauce. Add egg your style*, for a CROQUE MADAME, $12.50

**MUESLI**
cups: $6.50 / bowl – $9.50
Greek yogurt topped with our housemade granola, seasonal fresh fruit, honey, and black sesame (Containing nuts)

**BREAD & BUTTER** – $6
Housemade artisan bread, butter and jam

**Tartines**

**Avocado Tartine** – $10
Avocado, baby arugula, dill, radish with poached eggs* ᵃ

**Avocado & Zucchini Tartine** – $10
Dill labneh, avocado, zucchini fritters, fresh herbs topped with poached eggs* ᵃ

**Spinach Ricotta & Roasted Pepper Cashew Tartine** – $10
Spinach ricotta spread, roasted pepper cashew spread, with baby arugula and poached eggs* ᵃ

**Ricotta & Jam Tartine** – $8.50
Whipped ricotta with seasonal housemade jam

**Shakshuka**

**Traditional Shakshuka** – $12.50 ᵃ
Traditional North African dish with tomato sauce, bell pepper, eggs*, feta cheese and parsley served with housemade challah

**Lamb Meatball & Labneh Shakshuka** – $14.50
Spicy lamb kebab, dill labneh, and chopped salad on pita bread

**TUNA** – $9.50
Olive oil packed tuna salad, hard-boiled egg, shaved red onion, yogurt & dill served on housemade challah

**ZUCCHINI FRITTER & LABNEH** – $8.50
Zucchini fritters, spicy labneh, pickled red onions, baby arugula and radish on housemade multigrain bread

**ROASTED CAULIFLOWER** – $9
Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread

**BALAKANI** – $8.50
Roasted eggplant, feta, tomato and pesto served on housemade ciabatta

**FRESH MOZZARELLA** – $9
Fresh mozzarella, sliced tomatoes, baby arugula, housemade pesto on housemade ciabatta

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**Salads**

**CHICKEN & PICKLED NECTARINE SALAD – $14**
Roasted chicken, pickled nectarines, baby greens, roasted red onions, topped with toasted almonds and goat cheese in an orange vinaigrette

**FATTOUSH – $10.50**
Baby gem and red leaf lettuce, tomato, cucumber, red pepper, onion, kalama olives, sunflower seeds, feta in a lemon-oil dressing with housemade za'atar croutons

**CRUNCHY HALLOUMI – $14**
Seared halloumi cheese, toasted carrots, sesame, radish, apples, raisins, with roasted almonds in a tahini vinaigrette

**GREEN & NUTTY – $12.50**
Baby gem and red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette

Served with housemade roll. Add chicken to any salad – $3

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**Soups**

**SOPHIE OF THE DAY**
cup – $5 / bowl – $7.50

**Sandwiches**

**B.L.A.T. – $9.50**
Applewood smoked bacon, baby gem lettuce, avocado, siracha mayo, tomato-onion relish served on housemade ciabatta

**TURKEY B.L.A.T. – $10**
Turkey, applewood smoked bacon, baby gem lettuce, avocado, siracha mayo, tomato-onion relish served on housemade multigrain

**LAMB KEBAB – $11**
Spicy lamb kebab, dill labneh, and chopped salad on pita bread

**HAM & CHEESE – $9.50**
French ham, Gruyere, Dijon butter served on housemade ciabatta bread

**PROSCIUTTO & FIG PANINI – $9.50**
Fig jam, brze, fontina cheese, prosciutto and sliced Bosc peel on housemade ciabatta

**TUNA – $9.50**
Olive oil packed tuna salad, hard-boiled egg, shaved red onion, yogurt & dill served on housemade challah

**ZUCCHINI FRITTER & LABNEH – $8.50**
Zucchini fritters, spicy labneh, pickled red onions, baby arugula and radish on housemade multigrain bread

**ROASTED CAULIFLOWER – $9**
Roasted cauliflower, pine nuts, spiced labneh, golden raisins, chilies, and capers on pita bread

**BALAKANI – $8.50**
Roasted eggplant, feta, tomato and pesto served on housemade ciabatta

**FRESH MOZZARELLA – $9**
Fresh mozzarella, sliced tomatoes, baby arugula, housemade pesto on housemade ciabatta

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**Plates**

**SUMMER FARRO BOWL – $11.50**
Warm farro served with roasted zucchini, sweet corn, snap peas, cherry tomatoes, poached egg* with a touch of toasted pepper cashew spread

**QUICHE & SALAD – $9**
Zucchini & Mozzarella / Cherry Tomato & Feta
Jerusalem Artichoke & Asparagus ᵃ

**TOMATO TART TATIN – $9**
Tomato, caramelized onions, feta cheese and fresh herbs ᵃ
Served with green salad

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Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Brookline, Dedham, Newton, Harvard, Primay, Back Bay / Summer 18
## Coffee

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per 12oz</th>
<th>Price per 16oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drip Coffee (Stumptown)</td>
<td>$2.50</td>
<td>$3</td>
</tr>
<tr>
<td>CAFE AU LAIT</td>
<td>$3</td>
<td>$3.50</td>
</tr>
<tr>
<td>COLD BREW</td>
<td>$3.50</td>
<td>$4</td>
</tr>
</tbody>
</table>

## Espresso

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per 12oz</th>
<th>Price per 16oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESPRESSO (Double shot)</td>
<td>$3</td>
<td></td>
</tr>
<tr>
<td>MACCHIATO</td>
<td>$3.25</td>
<td></td>
</tr>
<tr>
<td>CORTADO</td>
<td>$3.50</td>
<td></td>
</tr>
<tr>
<td>CAPPUCCINO (8 oz.)</td>
<td>$3.85</td>
<td></td>
</tr>
<tr>
<td>AMERICANO (12 oz. or 16 oz.)</td>
<td>$3</td>
<td></td>
</tr>
<tr>
<td>Latte</td>
<td>$3.85 / $4.25</td>
<td></td>
</tr>
<tr>
<td>Iced Latte</td>
<td>$3.85 / $4.25</td>
<td></td>
</tr>
<tr>
<td>Mocha</td>
<td>$4.25 / $4.85</td>
<td></td>
</tr>
<tr>
<td>Iced Mocha</td>
<td>$4.25 / $4.85</td>
<td></td>
</tr>
<tr>
<td>House Latte</td>
<td>(Honey-Halva &amp; Cardamom, 12 oz.)</td>
<td>$4.75</td>
</tr>
<tr>
<td>Seasonal Latte</td>
<td>(12 oz.)</td>
<td>$4.75</td>
</tr>
</tbody>
</table>

## Tea

<table>
<thead>
<tr>
<th>Tea</th>
<th>Price per 12oz</th>
<th>Price per 16oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mem Teas Cup (12 oz. or 16 oz.)</td>
<td>$2.25</td>
<td>$4.25</td>
</tr>
<tr>
<td>Earl Grey, English Breakfast, Moroccan Mint, China Green Jade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Herbal Blood Orange Hibiscus, Lemon Chamomile, Vanilla Rooibos</td>
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<td></td>
</tr>
<tr>
<td>Iced Tea (Black or Herbal)</td>
<td>$3 / $3.50</td>
<td></td>
</tr>
<tr>
<td>Matcha Latte (Hot or Iced)</td>
<td>$3.85 / $4.25</td>
<td></td>
</tr>
<tr>
<td>Chai Latte (Hot or Iced)</td>
<td>$3.85 / $4.25</td>
<td></td>
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</tbody>
</table>

## Hot Chocolate

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price per 12oz</th>
<th>Price per 16oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT CHOCOLATE</td>
<td>$4 / $4.50</td>
<td></td>
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</tbody>
</table>

## Juices & Bottled Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fresh Mint Lemonade</td>
<td>$4.50</td>
</tr>
<tr>
<td>Fresh Pear Juice</td>
<td>$5</td>
</tr>
<tr>
<td>Cold Brew EVY Tea (Black Tea Strawberry, Green Tea Lemongrass, Evy Palmer)</td>
<td>$3.50</td>
</tr>
<tr>
<td>San Pellegrino (Sparkling Water or Soda)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2</td>
</tr>
</tbody>
</table>

**Prices indicated are for 12oz. or 16oz. sizes unless otherwise noted.**