

Brunch MENU



BISCUIT & EGG SANDWICH - \$6.50

Two eggs soft scrambled served on a housemade biscuit with heirloom tomato salad. (v)

MEZE BREAKFAST - \$11

Two eggs your style*, housemade cashew pepper spread, sunflower spread, whipped feta and za'atar. Served with heirloom tomato salad and housemade Jerusalem bagel. (v)

PROSCIUTTO SCRAMBLED EGG PLATE - \$8.50

Two eggs soft scrambled served with prosciutto, parmesan and toasted housemade sourdough.

SPINACH & GOAT CHEESE SCRAMBLED EGG PLATE - \$8.50

Two eggs soft scrambled served with sautéed spinach, goat cheese, marinated sundried tomato and served with toasted housemade sourdough. (v)

BOUREKAS BREAKFAST PLATE - \$6.50

Sunny side-up egg* served on housemade cheese bourekas with heirloom tomato salad. (v)

FRENCH TOAST - \$11

Housemade sesame challah soaked overnight, topped with ricotta goat cheese mousse, raspberry jam, fresh strawberries, mint and toasted sliced almonds. (v)

GREEK STYLE PANCAKES - \$11

Topped with Greek yogurt, sesame and housemade pear jam. (v)

PASTRY BASKET - \$9.50

Assortment of our morning pastries served with butter, housemade jam, coffee/fresh squeezed juice. (v)



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. These items are served raw, undercooked, or cooked to order.