

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH* – \$9.75

Eggs your style*, VT cheddar, and applewood smoked bacon on housemade sourdough. **W D E G**

CROISSANT BREAKFAST SANDWICH* – \$11

Egg your style*, VT cheddar, sliced tomato, avocado, baby arugula on housemade croissant. **W D E G V**

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* – \$9

Seared halloumi cheese, griddled tomato, sautéed spinach with sunny-side up egg* on housemade challah roll. **W D E G V**

BISCUIT EGG SANDWICH – \$9

Two eggs soft scrambled served on a housemade biscuit served with tomato salad. **W D E V**

FRENCH TOAST

Sweet – \$13.50

Housemade challah soaked overnight, ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds.

W D E N V

Savory* – \$14.50

Housemade challah soaked overnight in roasted garlic custard, topped with crunchy sesame, served with bacon, fried egg*, VT cheddar, tomato jam, and spring mix salad. **W D E Z V**

LAMB HASH* – \$14.75

Our version of hash. Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage topped with poached egg* and green dressing. Served with roasted garlic labneh, tomato salad, and housemade challah.

W D E S G

MEZE BREAKFAST* – \$13.50

Two eggs your style*, housemade cashew pepper spread, sunflower spread, whipped feta and za'atar. Served with tomato salad and housemade sesame Jerusalem bagel. **W D E N Z G V**

SPINACH, SUNCHOKE, & EGG PLATE* – \$11.50

Sauteed spinach, roasted sunchokes, and poached egg* served over garlic labneh & topped with Aleppo chili oil. Served with housemade sourdough. **W D E G V**

GREEK STYLE PANCAKES – \$13

Served with Greek yogurt and housemade pear jam. Topped with wild flower honey and sesame seeds. **W D E Z V**

EGG IN A HOLE* – \$12.50

Two fried eggs* nestled in a housemade sesame Jerusalem bagel served with tomato salad. **W D E Z V**
Add ham and VT cheddar, \$1.50

SMOKED SALMON, AVOCADO, & EGG SANDWICH* – \$11.50

Smoked salmon*, avocado, red onion, capers, alfalfa sprouts, and creamy scrambled eggs served on housemade challah roll with green herbed dressing. **W D E F G**

SCRAMBLED EGG PLATE - \$10

Prosciutto & Parmesan

Two eggs soft scrambled served with prosciutto, Parmesan, and toasted housemade sourdough. **W D E G**

Spinach & Goat Cheese

Two eggs soft scrambled served with sautéed spinach, goat cheese, and marinated sundried tomatoes served with toasted housemade sourdough. **W D E G V**

CROQUE MADAME* – \$13.50

Housemade croissant, ham, Gruyère, egg your style* topped with Mornay sauce. **W D E**

MUESLI

cup – \$6.50 | bowl – \$9.50

Greek yogurt topped with housemade granola topped with raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. **D N Z G V**

PASTRY BASKET – \$10.50

Assortment of housemade morning pastries served with butter and housemade seasonal jam with your choice of coffee or tea. **W D E N S V**

Tartines

Served on housemade bread. Baked fresh daily.

AVOCADO* – \$12.50

Avocado, baby arugula, dill, and radish topped with poached eggs* on housemade sourdough. **W D E G V**

PROSCIUTTO & FRIED EGG* – \$12.50

Prosciutto, housemade pesto, sunny-side up egg*, grated parmesan on a whipped goat and ricotta cheese, served on housemade sourdough. **W D E N**

MULTIGRAIN AVO SMASH* – \$11.50

Avocado, fresh sliced tomato, and parsley relish topped with fresh herb salad and poached eggs* on housemade multigrain. **W D E Z V**

PROSCIUTTO & PEA* – \$12

Sweet, snow and snap peas sautéed with sherry dressing served on ricotta goat cheese mousse on housemade sourdough topped with poached egg*, prosciutto and mint-parmesan. **W D E**

SMOKED SALMON & AVOCADO* – \$13

Smoked salmon*, avocado, campari tomatoes, red onion, capers, and dill tossed with olive oil served over toasted housemade sourdough with green herbed dressing. **W D E F Z G**

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:

Contains: **W** Wheat | **D** Dairy | **E** Eggs | **F** Fish | **N** Tree Nuts | **S** Soy | **Z** Sesame






G A Gluten-Friendly version is available | **V** Vegetarian | **W** Warm Bowl

DC Spring 2022





Shakshuka

Traditional North African dish.





TRADITIONAL* \$14.50

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley and served with housemade challah. 

POTATO, MUSHROOM, & BACON* – \$14.50







Potato sauce, baby spinach, shiitake, and button mushrooms, poached egg* topped with bacon, parsley relish, garlic aleppo oil, grated parmesan and fresh parsley served with housemade sourdough. 

LAMB MEATBALL* \$15.50






Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers, topped with spicy labneh and parsley and served with housemade challah. 

Plates & Bowls





ROASTED MUSHROOM, SPINACH, & POTATO BOWL* – \$12

Roasted shiitake and button mushrooms sauteed with spinach, pee wee potatoes and chives served over potato cream topped with poached egg*, parmesan, and served with toasted sourdough. 






SQUASH, BROCCOLINI & RICE BOWL* – \$12.50

Acorn squash, broccolini, caramelized red onions sauteed with jasmine rice and garlic aleppo oil served with poached egg* and cilantro relish. 



CHICKPEA & FAVA PLATE – \$11.50

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad served with warm pita. 




MUSHROOM FARRO BOWL* – \$12.50

Warm farro, roasted button mushrooms, acorn squash, and arugula tossed with parsley relish served with ricotta goat cheese mousse and a poached egg*. 

LAMB PLATE MANSAF – \$14

Lamb cooked with warm spices and pine nuts served with jasmine rice and labneh. 





LAMB KEBAB PLATE – \$14


Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, and cauliflower served with toasted za'atar pita, labneh and parsley. 

QUICHE & SALAD – \$10

Zucchini & Mozzarella 






Cherry Tomato & Feta 

Jerusalem Artichoke & Asparagus 





Served with green salad 

Sandwiches






TURKEY AVOCADO SANDWICH – \$11.75

Turkey, avocado, alfalfa sprouts, cucumbers, and green herb dressing on housemade challah. 





B.L.A.T. – \$11.50

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade challah. 


TURKEY B.L.A.T. – \$11.75

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade multigrain. 





CHICKEN PITA – \$11.50

Roasted chicken breast, tomato, red onion, parsley, bibb lettuce, and green herb dressing on pita. 




LAMB – \$12.50

Lamb cooked with warm spices served with roasted garlic labneh and pickled red cabbage on housemade ciabatta. 



SHORT RIB GRILLED CHEESE – \$11.50

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. 






GRILLED CHEESE – \$9

Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, dijon mustard, parsley and thyme spread on housemade sourdough. 



LAMB KEBAB PITA – \$13.50

Lamb kebab, tomatoes, red onion, parsley, and dill labneh served in warm pita. 






CHICKEN SALAD – \$11.50

Housemade herbed chicken salad, marinated cucumbers, and alfalfa sprouts served with green herbed dressing on housemade multigrain. 





PROSCIUTTO & FIG PANINI – \$12

Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear on housemade ciabatta. 






ROASTED CAULIFLOWER – \$11.50

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers on pita. 

FRESH MOZZARELLA – \$11

Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto on housemade ciabatta. 

TUNA – \$11

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill on housemade challah. 




– Soup of the Day –

CUP \$5.50 | BOWL \$7.50 with housemade roll






Salads

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





TUNA NICOISE – \$14.50

Mixed greens, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna tossed with parsley dressing topped with hard-boiled egg. 






GREEN & NUTTY – \$13.50

Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette. 

CRUNCHY HALLOUMI – \$14.50

Bibb & red leaf lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds in a tahini vinaigrette. 

FATTOUSH – \$12

Bibb & red leaf lettuce, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing with housemade za'atar croutons. 

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

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