

# 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\* - \$9.50

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

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, 2 fried eggs\*, VT cheddar, tomato jam, and spring mix salad. (W)(D)(E)(Z)(V)

### LAMB HASH\* - \$14.50

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)(G)

### MEZE BREAKFAST\* - \$12.50

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, CORN, & EGG PLATE\* - \$11

Sautéed spinach, fresh corn, and poached egg\* served over garlic labneh and topped with Aleppo chili oil. Served with housemade sourdough. (W)(D)(E)(G)(V)

### SCRAMBLED EGG PLATE - \$10

#### Prosciutto & Parmesan

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

#### Tomato & Goat Cheese Mousse

Two eggs soft scrambled served with ricotta goat cheese mousse and sun-dried cherry tomatoes marinated in garlic and olive oil served with toasted housemade sourdough. (W)(D)(E)(G)(V) Add sautéed spinach, no charge.

### GREEK STYLE PANCAKES - \$12.50

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\* - \$13

Two fried eggs\* nestled in a housemade sesame Jerusalem bagel served with chopped vegetable salad. (W)(D)(E)(Z)(V) Add ham and VT cheddar, \$2

### 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)(G)(S)

### 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)(M)(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

### AVOCADO\* - \$12

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

### PROSCIUTTO & FRIED EGG\* - \$12

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

### 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)

### ROASTED PEACH & RICOTTA - \$11.50

Roasted peaches tossed with maple syrup over whipped ricotta, topped with mint and cashew nuts. Served on housemade sourdough. (W)(D)(N)(V)

### HEIRLOOM TOMATO - \$11.50

Heirloom tomatoes tossed with garlic olive oil and basil served over goat cheese mousse and pesto over toasted housemade sourdough. (W)(D)(E)(G)(V)

### 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)(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

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# Shakshuka

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Traditional North African dish.

## TRADITIONAL\* \$14

Tomato and bell pepper sauce, eggs\*, and onions spiced with cumin, topped with feta and parsley and served with housemade challah. **W D E G V**

## CORN & SPINACH\* \$14.50

Corn sauce, baby spinach, and eggs\*, topped with Campari tomatoes, feta cheese, cilantro relish, Aleppo chili oil, red onion, and parsley. Served with housemade sourdough. **W D E G V**

## LAMB MEATBALL\* \$15

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

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## Plates & Bowls

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### CORN, ZUCCHINI, & POTATO BOWL\* - \$12

Corn, zucchini, and snap peas sauteed with pee wee potatoes and basil served over corn cream. Topped with poached egg\* and Parmesan. Served with toasted housemade sourdough. **W D E G V**

### SUMMER VEGETABLE & RICE BOWL\* - \$12.50

Fava beans, corn, snap peas, caramelized red onions, and mint sauteed with jasmine rice and Aleppo chili oil, topped with poached egg\*. **D E G V W**

### CHICKPEA & FAVA PLATE - \$11

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad, served with warm pita. **W D Z G V**

### SUMMER FARRO BOWL\* - \$12.50

Warm farro tossed with corn, green fava, alfalfa sprouts, and parsley relish, topped with goat cheese, sunny-side up egg\*, and dukkah, served with a cashew pepper relish. **W D E G V W**

### LAMB KEBAB PLATE - \$13.50

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

### QUICHE & SALAD - \$9.50

Zucchini & Mozzarella **W D E V**

Cherry Tomato & Feta **W D E Z V**

Jerusalem Artichoke & Asparagus **W D E V**

Served with green salad **V**

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## Sandwiches

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### TURKEY AVOCADO - \$11.50

Turkey, avocado, Ward's Berry Farm alfalfa sprouts, cucumbers, & green herb dressing on housemade challah. **W D E S G**

### B.L.A.T. - \$11

Applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade challah. **W D E S G**

### TURKEY B.L.A.T. - \$11.50

Turkey, applewood smoked bacon, bibb lettuce, avocado, sriracha aioli, and tomato-onion relish on housemade multigrain. **W D E S Z G**

### CHICKEN PITA - \$11.50

Roasted chicken breast, tomato, red onion, parsley, bibb lettuce, and green herb dressing on pita. **W D E S**

### CORN LATKE - \$11

Corn latke, pickled red cabbage, tomato, red onion, and parsley served over toasted multigrain with labneh and green dressing. **W D E S Z V**

### SHORT RIB GRILLED CHEESE - \$11.50

Housemade braised short rib, aged cheddar served with horseradish beet relish on housemade challah. **W D E G**

### LAMB KEBAB PITA - \$13.50

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

### GRILLED CHEESE - \$9

Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, Dijon mustard, parsley and thyme spread on housemade sourdough. **W D V**

### CHICKEN SALAD - \$11

Housemade herbed chicken salad, marinated cucumbers, and alfalfa sprouts served with green herbed dressing on housemade multigrain. **W D E S Z G**

### PROSCIUTTO & FIG PANINI - \$12

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

### ROASTED CAULIFLOWER - \$11

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers on pita. **W D E S V**

### FRESH MOZZARELLA - \$11

Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto on housemade ciabatta. **W D N V**

### TUNA - \$11

Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill on housemade challah. **W D E S G**

## - Soup of the Day -

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

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## Salads

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Served with housemade roll. Add chicken \$3, Add marinated tuna \$4.50

### 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. **W E G**

### GREEN & NUTTY - \$13

Bibb & red leaf lettuce, baby arugula, apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds topped with goat cheese in an orange vinaigrette. **W D E Z G V**

### 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. **W D E W Z G V**

### STRAWBERRY, RHUBARB, & CHICKEN - \$14.50

Bibb and red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken, and toasted almonds, served with maple labneh dressing. **W D N G**

### FATTOUSH - \$11.50

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. **W D E Z V**

WE PROUDLY SERVE LOCAL FREE RANGE EGGS

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MA Summer 2022