

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH* - \$9.85

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

CROISSANT BREAKFAST SANDWICH* - \$11.25

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

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$9.85

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

BISCUIT & EGG SANDWICH - \$9.50

Two eggs soft scrambled, on a housemade biscuit. Served with tomato salad. (W)(D)(E)(V)

SMOKED SALMON, AVOCADO, & EGG SANDWICH* - \$12.50

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

LAMB HASH* - \$15.25

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

FRENCH TOAST

Sweet - \$14

Housemade challah soaked overnight, topped with ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds. (W)(D)(E)(M)(V)

Savory* - \$15

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)

CROQUE MADAME* - \$13.85

Housemade croissant, ham, Gruyère, and an egg your style*. Topped with Mornay sauce. (W)(D)(E)

GREEK STYLE PANCAKES - \$13.50

Served with Greek yogurt and housemade pear jam. Topped with wildflower honey and sesame seeds. (W)(D)(E)(Z)(V)

MEZE BREAKFAST* - \$14

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

EGG IN A HOLE* - \$13.50

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, \$1.50

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

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

SCRAMBLED EGG PLATE - \$10.75

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.*

MUESLI

cup - \$7 | bowl - \$9.50

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

ROASTED PEACH, GRANOLA, & LABNEH bowl - \$9.50

Roasted peaches, housemade granola, labneh, & VT maple syrup. (D)(E)(G)(V)

Tartines

ROASTED PEACH & RICOTTA - \$11.75

Roasted peaches tossed with maple syrup over whipped ricotta, topped with mint & cashews. Served on housemade sourdough. (W)(D)(M)(V)

SMOKED SALMON & AVOCADO* - \$14

Smoked salmon*, avocado, Campari tomatoes, red onion, capers, and dill, served over toasted sourdough with green herbed dressing. (W)(D)(E)(F)(G)

AVOCADO* - \$13

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

HEIRLOOM TOMATO - \$11.75

Heirloom tomatoes tossed with garlic olive oil and basil, served over goat cheese mousse & pesto, on top of toasted housemade sourdough. (W)(D)(M)(G)(V)

PROSCIUTTO

& FRIED EGG* - \$13

Prosciutto, housemade pesto, a sunny-side up egg*, and grated Parmesan, over whipped goat and ricotta cheese. Served on housemade sourdough. (W)(D)(E)(M)

Shakshuka

Traditional North African dish.

TRADITIONAL* \$15

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

CORN & SPINACH* \$15.50

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

LAMB MEATBALL* \$16

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

We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts.

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

Plates & Bowls

CORN, ZUCCHINI, & POTATO BOWL* - \$12.50

Corn, zucchini, and snap peas, sautéed with pec wee potatoes and basil, served over corn cream. Topped with a poached egg* and Parmesan. Served with toasted housemade sourdough. (W)(D)(E)(F)(V)

ROASTED SALMON, SUMMER VEGETABLE, & RICE BOWL - \$18.50

Fava beans, corn, snap peas, caramelized red onions, and mint, sautéed with jasmine rice and Aleppo chili oil, topped with roasted salmon. (E)(G)

CHICKPEA & FAVA PLATE - \$12

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad. Served with warm pita. (W)(N)(Z)(G)(V)

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. (W)(D)(Z)(G)

SUMMER FARRO BOWL* - \$12.50

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

CAVATELLI WITH SUMMER VEGETABLES - \$16

Fresh cavatelli sautéed with snap peas, corn, basil, Campari tomatoes, and tomato jam, topped with Parmesan. (W)(D)(V)
Add roasted salmon, \$7.

SUMMER VEGETABLE LASAGNA - \$16

Layers of pasta baked with corn, zucchini, spinach, onions, peppers, thyme, fontina, & Parmesan cheese. Served with corn cream and topped with parsley relish, mint, and fresh parsley. (W)(D)(E)(V)

Sandwiches

TURKEY AVOCADO - \$12.50

Turkey, avocado, alfalfa sprouts, cucumbers, and green herbed dressing, on housemade challah. (W)(E)(S)(G)

B.L.A.T. - \$12

Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade challah. (W)(E)(S)(G)

TURKEY B.L.A.T. - \$12.50

Turkey, applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade multigrain. (W)(E)(S)(G)

SHORT RIB GRILLED CHEESE - \$13.25

Housemade braised short rib, aged cheddar, & horseradish beet relish, on housemade challah. (W)(D)(E)(G)

GRILLED CHEESE - \$11

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

LAMB KEBAB PITA - \$14

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

CHICKEN PITA - \$12.50

Roasted chicken breast, tomato, red onion, parsley, baby lettuce, and green herbed dressing in a pita. (W)(D)(E)(S)

ROASTED SALMON - \$16.50

Roasted salmon served with herbed mayo, arugula, red onion, pickled red cabbage, sumac, and tomato, on a housemade challah roll. (W)(E)(S)(G)

CORN LATKE - \$11

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

CHICKEN SALAD - \$12.50

Housemade herbed chicken salad with raisins, marinated cucumbers, and alfalfa sprouts, served with a green herbed dressing on housemade multigrain. (W)(E)(S)(G)

PROSCIUTTO & FIG PANINI - \$13.25

Fig jam, brie, fontina cheese, prosciutto, and sliced Bose pear, on housemade ciabatta. (W)(D)

ROASTED CAULIFLOWER - \$12

Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers in a pita. (W)(D)(N)(S)(V)

FRESH MOZZARELLA - \$12

Fresh mozzarella, tomatoes, baby arugula, & basil pine nut pesto, on housemade ciabatta. (W)(D)(N)(V)

TUNA - \$12.50

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

Salads & Soup

Served with a housemade roll. Add chicken \$3, or marinated tuna \$4.50, to your salad.

TUNA NICOISE - \$14.85

Mixed baby lettuces, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna, tossed with parsley dressing, and topped with a hard-boiled egg. (W)(E)(S)(G)

GREEN & NUTTY - \$14

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette. (W)(D)(E)(Z)(G)(V)
Add roasted salmon, \$7.

CRUNCHY HALLOUMI - \$14.50

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, in a tahini vinaigrette. (W)(D)(E)(S)(Z)(G)(V)

STRAWBERRY, RHUBARB, & CHICKEN - \$14.50

Mixed baby lettuces, baby kale, poached rhubarb, strawberries, mint, and roasted chicken, topped with toasted almonds, and served with a maple labneh dressing. (W)(D)(E)(N)(G)

FATTOUSH - \$13

Mixed baby lettuces, 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)
Add roasted salmon, \$7.

SOUP OF THE DAY

cup - \$6.50 | bowl - \$8.50

*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.

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