

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH*

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

New!

SAUSAGE BREAKFAST SANDWICH*

Housemade Sujuk-spiced beef sausage with an egg your style*, VT cheddar, & tomato on a housemade challah roll. (W)(M)(E)(G)

CROISSANT BREAKFAST SANDWICH*

Egg your style*, VT cheddar, sliced tomato, avocado, & baby arugula on a housemade croissant. (W)(M)(E)(G)(V)
Can add housemade sausage.

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH*

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

SMOKED SALMON, AVOCADO, & EGG SANDWICH*

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

LAMB HASH*

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

EGG IN A HOLE*

Two fried eggs* nestled in a housemade sesame Jerusalem bagel. Served with chopped vegetable salad. (W)(M)(E)(Z)(V)
Can add ham & VT cheddar.

SPINACH, JERUSALEM ARTICHOKE, & EGG PLATE (CILBIR)*

Sautéed spinach, roasted Jerusalem Artichoke, and a poached egg*, over garlic labneh, with Aleppo chili oil. Served with sourdough. (W)(M)(E)(G)(V)

CROQUE MADAME*

Housemade croissant, ham, Gruyère, & an egg your style*. Topped with Mornay sauce. (M)(E)

MUESLI

cup or bowl

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

Quiche

New!

ARTICHOKE & FETA QUICHE AND SALAD

Artichoke, caramelized onions, sweet peas, roasted garlic, feta, & dill. Served with mixed greens. (W)(M)(E)(V)

LEEK, POTATO, & SPINACH QUICHE AND SALAD

Roasted garlic, Aleppo pepper, & VT cheddar. Served with mixed greens. (W)(M)(E)(V)

New!

HOUSE BREAKFAST PLATE*

Two eggs your style*, applewood bacon, and potato fritters with tomato jam & mint parmesan. Served with housemade sourdough. (W)(M)(E)(G)
Can add housemade sausage.

MEZE BREAKFAST*

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

GREEK STYLE PANCAKES

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

FRENCH TOAST

Sweet

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

Savory*

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)(M)(E)(Z)

SCRAMBLED EGG PLATE

Served with housemade sourdough.

Prosciutto & Parmesan

Soft scrambled eggs served with prosciutto and Parmesan. (W)(M)(E)(G)

Tomato & Goat Cheese Mousse

Soft scrambled eggs, served with ricotta goat cheese mousse, and sun-dried cherry tomatoes marinated in garlic & olive oil. (W)(M)(E)(G)(V)
Can add sautéed spinach.

TARTINES

Avocado*

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

Smoked Salmon & Avocado*

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

ROASTED PEAR, GRANOLA, & LABNEH *bowl*

Roasted pears, housemade granola, labneh, and VT maple syrup. (M)(Z)(V)

Soup

Served with housemade roll.

TOMATO BASIL

cup or bowl

SOUP OF THE DAY

cup or bowl

Shakshuka

Traditional North African dish. Served with housemade sourdough or housemade challah.

TRADITIONAL*

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

POTATO, MUSHROOM, & BACON*

Potato cream sauce, baby spinach, shiitake & button mushrooms, and eggs*, topped with bacon, parsley relish, garlic Aleppo oil, Parmesan. Served with housemade sourdough. (W)(M)(E)(G)

LAMB MEATBALL*

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

We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts. Our eggs are sourced from cage-free chickens.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information upon request. We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:

Contains: (W) Wheat | (M) Milk | (E) Eggs | (F) Fish | (H) Shellfish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian

Salads

Served with a housemade roll.
Add chicken or marinated tuna to your salad.

MAPLE, SQUASH, & CHICKEN

Mixed baby lettuces, baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds & dried cranberries, in a maple labneh dressing.

ⓂⓂⓔⓃⓖ

TUNA NICOISE

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.

ⓂⓔⓃⓖ

FATTOUSH

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.

ⓂⓂⓔⓃⓖⓋ *Can add spiced shrimp or roasted salmon.*

New! SPICED SHRIMP & AVOCADO MOUSSE SALAD

Shawarma-spiced roasted shrimp over mixed baby lettuces, red onion, tomatoes, radish, & pickled cabbage, served with an Aleppo parsley dressing and a feta-avocado mousse.

ⓂⓂⓔⓃⓖ

CRUNCHY HALLOUMI

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, & crunchy almonds, in a tahini vinaigrette.

ⓂⓂⓔⓃⓖⓋ

GREEN & NUTTY

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette.

ⓂⓂⓔⓃⓖⓋ *Can add spiced shrimp or roasted salmon.*

Sandwiches

TURKEY AVOCADO

Turkey, avocado, baby lettuce, cucumbers, & a green herbed dressing, on housemade challah.

ⓂⓂⓔⓃⓖ

B.L.A.T.

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

ⓂⓔⓃⓖ

TURKEY B.L.A.T.

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

ⓂⓔⓃⓖ

SHORT RIB GRILLED CHEESE

Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah.

ⓂⓂⓔⓃ

GRILLED CHEESE

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

ⓂⓂⓋ

CHICKEN PITA

Roasted chicken breast with a chopped salad of tomatoes, cucumber, red onion & parsley, finished with baby lettuce & green herbed dressing in a pita.

ⓂⓂⓔⓃ

LAMB KEBAB PITA

Lamb kebab with a chopped salad of tomatoes, cucumber, red onion, & parsley, served with dill labneh in a warm pita.

ⓂⓂ

ROASTED SALMON

Roasted salmon served with herbed mayo, arugula, red onion, pickled red cabbage, sumac, and tomato, on a housemade challah roll.

ⓂⓔⓃⓖ

SQUASH & MUSHROOM

Roasted delicata squash, sumac-roasted pearl onions, charred kale, & button mushrooms tossed with a harissa maple glaze. Served warm & toasted on ciabatta.

ⓂⓋ

CHICKEN SALAD

Housemade herbed chicken salad with raisins, marinated cucumbers, and baby lettuce, served with a green herb dressing, on housemade multigrain.

ⓂⓂⓔⓃⓖ

PROSCIUTTO & FIG PANINI

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

ⓂⓂ

ROASTED CAULIFLOWER

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

ⓂⓂⓂⓋ

FRESH MOZZARELLA

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

ⓂⓂⓂⓋ

TUNA

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

ⓂⓂⓔⓃⓖ

Plates & Bowls

CHICKPEA & FAVA PLATE

Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad. 400 cal. Served with warm pita.

ⓂⓂⓖⓋ

New! ROASTED EGGPLANT COUSCOUS BOWL*

Roasted eggplant, sundried tomatoes, marinated charred kale, & sumac-roasted onion, sautéed with lentils and toasted couscous. Served with parsley relish, Aleppo pepper, & topped with a poached egg*.

ⓂⓔⓋ

CAVATELLI WITH VEGETABLES

Fresh cavatelli sautéed with leeks, button mushrooms, spinach, and tomato jam, topped with Parmesan.

ⓂⓂⓋ *Can add spiced shrimp or roasted salmon.*

ROASTED MUSHROOM, SPINACH, & POTATO BOWL*

Roasted shiitake & button mushrooms, sautéed with pee wee potatoes and spinach, served over potato cream. Topped with a poached egg* and Parmesan. Served with toasted sourdough.

ⓂⓂⓔⓃⓖⓋ

New! SHORT RIB & EGGPLANT COUSCOUS BOWL

Braised short rib with a harissa maple glaze, served on a bed of lentils and toasted couscous sautéed with roasted eggplant, sundried tomatoes, marinated charred kale, & sumac-roasted onion. Topped with parsley relish and pickled pomegranate seeds.

Ⓜ

ROASTED SQUASH & MUSHROOM FARRO BOWL*

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

ⓂⓂⓔⓋ

LAMB KEBAB PLATE

Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, cauliflower, labneh, and parsley.

Served with za'atar pita.

ⓂⓂⓖⓋ

New! ROASTED SALMON & SPRING VEGETABLE RICE BOWL

Roasted salmon served on top of jasmine rice sautéed with roasted asparagus, fava beans, snap peas, caramelized red onions, mint, and Aleppo chili oil.

Ⓜ

*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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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

Contains: Ⓜ Wheat | Ⓜ Milk | ⓔ Eggs | ⓕ Fish | ⓓ Shellfish | Ⓝ Tree Nuts | Ⓢ Soy | ⓖ Sesame

ⓖ A Gluten-Friendly version is available | Ⓥ Vegetarian