Weekend Brunch



THE BENEDICT CAKES

2 Poached Eggs, Aleppo Pepper Hollandaise & Braised Market Greens
House Smoked Trout \$14
Blue Crab \$14
Heart of Palm \$12

Mideast Coffee \$3.00
Brewed Coffee \$3.50
Espresso \$3.00
Cappuccino \$3.50
Assorted Hot Teas \$3.00
Green Mint Tea \$3.50
Sangria \$7 / \$25
Mimosa \$7 / \$25

THE STANDARD \$12

Two Eggs any style,

Nueske's Bacon or Spiced Anatolian Air-Dried Beef "Basturma", Veggie Roasted Potatoes, Braised Market Greens & Pita or Grilled Country Bread

SHAKSHUKA, NORTH AFRICAN BREAKFAST TOMATO STEW \$12

Two Baked Eggs, Basturma, French Feta & Market Greens

SWEET & SAVORY GOAT CHEESE & BRIOCHE FRENCH TOAST \$12

House Apricot Jam, Maple Syrup

ANDALUSIAN HERBED OMELETTE \$12

Spanish Chorizo, Romesco, Market Greens

FIVE GRAIN PANCAKES \$11

Orange Blossom Ricotta, Fenugreek-Honey Syrup, Candied Orange Rind & Sel Gris

EGGPLANT MARKET GREENS \$9

Crispy Bulgur Wheat, Tomato, Red Onion, Garlic, Lemon

FRESH FAVA BEAN SALAD \$9

Ricotta, Cilantro, Hazelnuts

FRUIT BOWL \$7

Tossed in Rosewater-Honey, Opal Basil

STINGING NETTLE & FRENCH FETA PIE w/ Pistachio Relish \$9

MEDITERRANEAN BAGUETTE SANDWICH

Veggie with Fried Egg, Market Greens, French Feta, Pistachio Relish, Roasted Peppers \$11 Spanish Chorizo with Fried Egg, Mideast Sheep Cheese, Garlic Spread, Market Greens, Sumac \$12

The Middle Eastern Breakfast for Two w/ Mideast Coffee or Mint Tea \$25 Warm Pita, Soft Boiled Eggs, Ful Medames, Basturma, House Pickled Veggies, Hummus, Babaganoush, Radish, Cumin-Tossed Lupini, House-Made Apricot Jam, Heirloom Tomato, Cucumber, Lebneh, French Feta, Olives, Za'atar

Please inform us of any allergies / As always, we are proud to support our local farmers and growers

Our menu pays modern homage and celebrates some of the world's most ancient and most enduring flavors - those of the Mideast, North Africa, Anatolia & environs of the Mediterranean.

This ranges from the Levant, Phoenicia, Babylonia, Berber, Anatolia and Egypt to Canaan, Mesopotamia and more--- today the countries of Egypt, Morocco, Lebanon, Syria, Turkey, Algeria, Tunisia, Southern Spain, Cyprus, Palestine, Israel & Jordan. Many of the flavors of this region were popularized over the course of time via the Silk Road & the abundant trading of spices & goods.

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