

BRUNCH MENU

Available on weekend from 10 am to 4 pm

EGGSTASY IN EVERY BITE

🥚🥚 EGG ANY STYLE (omelette or scrambled eggs) \$18

Omelette or scrambled eggs served with home fries or house salad
+ add fillings \$2, add Turkey bacon +\$5, add cheese +\$3 +

🥚 FIESTA EGG TACO \$19

Scrambled eggs, tortilla, black beans, provolone cheese, salsa dressing, avocado, bell peppers
+ add egg white \$2, add fillings \$2, add smoked salmon \$8 +

🥚 AVOCADO TOAST \$20

Brioche bread, avocado puree, cherry tomatoes, goat cheese
+ add egg any style +\$3, add smoked salmon +\$8 +

ZOI MEZZE BENEDICT \$24

English muffin with creamy spinach, hollandaise sauce, hummus, babaganoush home fries or house salad
+ add smoked salmon +\$8 +

SHORT RIB BENEDICT \$27

English muffin, short rib, caramelized onions, Dijon hollandaise, home fries or house salad
+ add egg any style \$3 +

CAVIAR & SALMON PUFF \$30

English muffin, smoked salmon, salmon caviar, cream cheese, poached eggs, hollandaise sauce, home fries or house salad
+ add smoked salmon +8 +

MEDITERRANEAN BREAKFAST TOWER \$35

2 sunny side up egg in pan, 2 cheese cigar rolls, sour cherry with feta cheese, ezine cheese, Kashkaval cheese, pastrami, tomato, cucumber, olives, walnut, dried fruit, honey, jam, butter, tahini and molasses, muhammara
+ add soujouk +\$4, add egg any style \$3 +

EARLY BITE APPETIZERS AND BURGER CREATIONS

🥛🥞 MORNING OAT \$16

Milk, maple syrup, walnut, banana, strawberry, pumpkin purée (whole milk / oat milk / almond milk)

🥚 CROISSANT SANDWICH \$17

Croissant with boiled egg, avocado puree, arugula, parmesan cheese
+ add egg any style \$3 +

TUSCAN BAGEL \$18

Bagel with cream cheese, smoked salmon, sun-dried tomatoes, capers
+ add egg any style \$3 +

🥚 THREE CHEESE CIGAR ROLL \$18

Vegetables, mozzarella cheese, sweet chili sauce

BUTCHER BURGER \$32

Beef patty, smoked beef, cheddar cheese, caramelized onion with french fries
+ add Turkey bacon +\$5 add egg +\$4 +

MORNING SWEETS

🥛🥞 GOLDEN SUNRISE GRANOLA PARFAIT \$17

Almond granola, cranberries, honeycomb, raspberries, greek yogurt

🥚 FRENCH TOAST \$20

Brioche bread, mixed berries, maple syrup, pistachio cream sauce, vanilla ice cream

🥚 NUTELLA PANCAKE \$22

Nutella, banana, kiwi, strawberry
+ Add Vanilla Ice Cream +\$4 +

🥚 FLUFFY PISTACHIO PANCAKE \$24

Fluffy pancake, pistachio cream sauce, fresh berries

20% GRATUITY ADDED WITH PARTIES OF 6 OR MORE 3% CC FEE ADDED TO ALL CARD PAYMENT

DIPS

*Served With Crudite and Bazlama \$39
(Individual \$16)
Extra Bazlama \$6*

 **HUMMUS**

 **BABAGANOUSH**

 **MUHAMMARA**

 **CELERY TZATZIKI**

 **AVOCADO FETA SPREAD**

STARTERS

'MEDITERRANEAN \$19

BREEZE SOUP

Short-rib beef, yogurt,
chickpeas, orzo, mint

 **PEACH BLISS** \$22

BURRATA

Caramelized peach,
burrata, spicy maple
reduction, walnuts

CRISPY CALAMARI \$24

Fresh Local Squid,
romesco, tartar sauce

 **ZUCCHINI CHIPS** \$24

Zucchini chips served with
tartar sauce

 **MACARON FALAFEL** \$24

Falafel, tzatziki, hibes
mezze (6pc)

 **ROASTED** \$25

CAULIFLOWER

Herb Roasted Cauliflower,
citrus & tahini

 **HEIRLOOM GREEK** ... \$26

SALAD

Heirloom tomatoes,
cucumbers, peppers, red
onions, feta cheese,
capers, EVOO

 **GRILLED BABY** \$26

LETTUCE

Ember baby gem grilled
baby lettuce, cashews,
romesco, salsa fresca,
sour dill cream, crispy
bazlama

 **Grilled Octopus** \$32

Fingerling potato, olive
tapenade, herb labaneh,
sumac

 **OCTOPUS** \$32

CARPACCIO

Octopus with citrus
dressing, arugula, olive,
sun dried tomato, fresh
herbs, parmesan cheese

PASTA & OVEN

Fire Bread (Mini Lahmacun)

\$24

Turkish flatbread with thin
dough, minced meat,
vegetables, spices

 **ARTICHOKE** \$26

FLATBREAD

Fig, gorgonzola
cream, burrata, mozzarella
cheese, fig glaze, arugula

BUTCHER FLATBREAD \$28

Minced lamb & beef fresh
herbs

 **SPICY RIGATONI** \$29

Rigatoni, spicy pepper
sauce

 **TRUFFLE FETTUCCINE** \$35

Fettuccine Alfredo,
creamy mushroom mix,
porcini reduction, truffle
drizzle

ENTRÉES

 **CHICKEN SKEWERS** \$29

2 chicken thigh skewers,
blistered cherry tomato,
pavé potato, garlic confit

 **SHORT RIB TANDIR** \$37

8 oz braised short rib,
pavé potato, heirloom
carrot, asparagus, cherry
beef au jus

 **CHAMPAGNE** \$39

SALMON

6 oz Norwegian salmon,
champagne beurre blanc,
butter-glazed asparagus,
citrus oil

TERRACOTTA BEEF ... \$43/\$35

OR CHICKEN CASSEROLE

Choice of beef or chicken,
peppers, tomato,
mozzarella, onion, garlic
and herbs, baked in a
terracotta pot and sealed
with a golden bread crust

 **SMOKED BLACKBERRY**

LAMB CHOPS \$46

3 baby lamb chops,
cauliflower puree,
caramelized mango,
pastirma croquette,
Smoked blackberry sauce
+ Add +1 piece \$13

 **CHARRED TENDERLOIN**

KUSHIYAKI \$54

8 oz tenderloin, smoked
Japanese eggplant,
roasted chickpeas, garlic
confit, citrus tahini sauce
(2pc)

FAMILY STYLE

MIXED GRILLED \$125

PLATTER (Serves 3)

Short Rib, lamb chop,
meatball, chicken
skewers, fire bread (mini
lahmacun), roasted garlic
and cherry tomatoes
+ Choice of 3 Sides | Add 1
Person +\$35

WHOLE GRILLED \$79

BRANZINO

Mango & fennel salad,
celery root mousse

SIDES

All Sides \$12

BOILED EGG

SOUJOUK

BABY CARROTS

TURKEY BACON

VEGGIE STICKS

FINGERLING POTATOES

FRENCH FRIES

GRILLED ASPARAGUS

PAVE POTATO

SMOKED JAPANESE EGGPLANT

FRESH JUICE

SUNKISS JUICE \$11

Carrot, orange, green
apple

DETOX JUICE \$11

Celery, parsley, lime,
lemon, green apple

BOTTOMLESS BRUNCH

\$49.95

90 MINUTES UNLIMITED
UNLIMITED MIMOSA, BELLINI,
BLOODY MARY OR SANGRIA
INCLUDES ANY FARM-FRESH
EGG ENTRÉE

BOTTOMLESS BRUNCH

COCKTAILS \$35 PP

90 MINUTES BELLINI ,
MIMOSA , BLOODY MARY