

BREAKFAST

Available all day!

Eau Yes Bagel \$5

An everything bagel, house made green onion cream cheese, toasted to order.

**Add - egg or/and bacon \$2 ea*

Breakfast Wrap to Order \$9

Scrambled XA eggs wrapped & toasted in wheat tortilla.

Choose a protein - Bacon, Sojouk, or Spinach & Sweet potato

Choose a cheese - Provolone, mozzarella, feta, or fontina

Turkish Egg Boat \$10

Frying queso, feta, parsley, smoked paprika, baked in our house made dough boat. Topped with two made to order eggs

HAND PIES

Our house-made dough, filled with ethnic ingredients

Spinach & Feta \$7

Spinach, feta, onion, sumac

Spiced Beef \$8

Organic ground beef, middle eastern spices, garlic, red bell pepper

SOUPS OF THE DAY

Ask for daily flavors. Freshly made from scratch to warm your belly and your heart!

ARTISANAL SANDWICHES

Gluten-free bread Available \$2

The Xavier \$14

Tender smoked brisket, provolone, cured red onions, house pickles, dijonaise, ciabatta

Sojouk Pressed Wrap \$12

Grass-fed beef, Middle Eastern sojouk spice, provolone, baby pickle, wheat tortilla, cucumber yogurt sauce

Sumac Chicken Wrap \$12

Free-range chicken, sumac, caramelized onions, arugula, feta, XA mayo, wheat tortilla

Roasted Pork Sandwich \$12

Slow roasted pork, fresh jalapeno, cured red onions, dijonaise, fontina cheese, ciabatta

Eggplant Parmesan \$11

Roasted sweet eggplant, tomato, garlic, onion, oregano, parmesan, mozzarella, arugula, toasted baguette

PIDE - TURKISH FLATBREAD

Sumac Chicken \$14

Roasted sumac chicken, caramelized onions, muhammara, tahini drizzle, mozzarella

Eggplant Parm \$13

Roasted sweet eggplant, tomato, garlic, onion, oregano, parmesan, mozzarella, fresh arugula

Grazing Pig \$14

Marinated pork, fontina cheese, XA mayo, fresh arugula in light olive oil and lemon dressing

MAZZA

Mediterranean bites meant for sharing ;)

Tasting Board \$22

Lavish tasting of all mazza below, plus house pickles and hand made Levantine flatbread.

Original Hummus - Tender chickpeas, tahini, EVOO, fresh lemon juice, garlic

Muhammara - Spicy red pepper paste, walnuts, tahini, pomegranate molasses, breadcrumbs, EVOO, garlic, cumin

Eetch - Finely ground bulgur wheat, tomato & sumac broth, fresh parsley, diced tomatoes, scallion, EVOO

Roasted Cauliflower w/ Tahini - Fresh cauliflower, earthy tahini sauce of ground sesame, yogurt, garlic, lemon

Marinated Olives - Green and Kalamata olives, lemon, garlic, EVOO, oregano, thyme, balsamic vinegar, pomegranate molasses

***Available a-la-carte, served with house-made flatbread \$7 each.*

GOURMET SALADS \$8/\$11

Super Green & Feta

Mixed greens, broccoli florets, edamame, butter almonds, feta, red onion, light olive oil lemon dressing

Quinoa

Mixed greens, quinoa, butter almonds, sundried tomatoes, dried cranberries, red onions, 25 yr aged balsamic dressing

Broccoli & Bacon

Mixed greens, broccoli florets, pecans, bacon, raisins, red onion, creamy lemon dressing

Our coffee beans are grown organically without synthetic fertilizers, pesticides, or herbicides. Enjoy incomparably delicious taste, while contributing to a healthier environment.

EUROPEAN CHILLED COFFEES

	12oz	16oz
Freddo Espresso Chilled espresso, mixed to a velvety consistency, served with ice	5	5.5
Freddo Capuccino Milk, blended to a velvety consistency, poured over chilled espresso, served with ice	5.5	6
Freddo Nitro Milk blended to a velvety consistency, poured over nitro cold brew, served with ice	5.5	6
Freddo Flat White Luxurious drink of chilled espresso, mixed to a velvety consistency, layered over milk	5	5.5

ESPRESSO

	Single	Double
Espresso Macchiato	3.5	4
Xavier Espresso Shot	2.5	3

CRAFT COFFEES

	12oz	16oz	20oz
Drip Coffee medium or bold	3	3.5	4
Breve	5	5.5	6
Americano	4	4.5	5
Decaf Americano	3.75	4.25	4.75
Cappuccino	4.5	5	5.5
Latte	4.5	5	5.5
Moka	5	5.5	6
White Moka	5	5.5	6
Cold Brew	4	4.5	5
Nitro	4.5	5	5.5