

BRUNCH MENU

Egg & Savory Favorites

Shakshuka with Feta & Herbs • 24

Poached eggs in spicy tomato-pepper sauce, feta, parsley
Served with warm pita or sourdough

Turkish Eggs (Çilbir) • 18

Poached eggs over garlicky labneh, Aleppo pepper butter, dill
Served with grilled sourdough

Za'atar Breakfast Flatbread • 24

Tomato sauce, cucumber & arugula salad, za'atar, arugula, sheep's milk cheese & 2 over medium eggs

Steak* & Eggs with Rosemary Potatoes • 29

Chargrilled skirt steak, two eggs any style, chimichurri, crispy potatoes

Seafood & Lighter Fare

Smoked Salmon Labneh Toast • 26

Whipped labneh, dill-cured salmon, pickled shallots, capers, lemon zest

Mediterranean Tuna Bowl • 28

Diced tuna, quinoa, cucumber, tomato, olives, tzatziki, lemon vinaigrette

Lobster Benedict on Focaccia • 35**

Butter-poached lobster, soft poached eggs, lemon hollandaise, arugula

Sweet & Brunchy

Baklava French Toast • 19

Brioche French toast, orange blossom syrup, crushed pistachios, sweet cream

Lemon Ricotta Pancakes • 19

With Meyer lemon curd, candied pistachios, wildflower honey

Handhelds & Savories

Guac Guac! \$26

Chef Andre's own Guacamole recipe, prepared to order and served in a traditional molcajete bowl

Steakhouse Burger * \$24

8oz brisket and chuck blend, Emmental Swiss melt, pickles, tomato, coleslaw, brioche bun

Lobster BLT • 35**

Warm Lobster Salad white clarified butter, chives, lemon aioli on brioche

Served with herb fries

Chicken Quesadilla \$26 – Our simplest but most fun item with smokey chicken & shredded cheese blend. Side of Sour Cream and Guac

Charred Chicken Skewers \$26– Labneh drizzle, red cabbage slaw, herb oil

Pizzas

Heirloom Margherita \$24 – San Marzano tomato, heirloom cherry tomatoes, mozzarella, torn basil, EVOO drizzle on a charred crust

Fior di Latte Margherita \$28 – San Marzano tomato, heirloom cherry tomatoes, creamy Fior di Latte mozzarella (added after baking) basil, EVOO drizzle on a charred crust.

Hot Honey Sopressata \$28 – San Marzano tomato, Spicy Sopressata, for di latte Mozzarella, chili oil, fresh basil

Coastal Bianca \$24 – Whipped Ricotta, mozzarella, lemon zest, arugula

Pepperoni \$22 – Salumeria Biellese Pepperoni, San Marzano Tomato, mozzarella

Sides

Truffle Breakfast Potatoes • 10

Grilled Halloumi with Olive Oil & Herbs • 12

Charred Broccolini with Lemon Zest • 9

Crispy Lemon Potatoes \$10– Golden roasted with oregano

Triple-Cooked Fries \$12– Seasoned with oregano sea salt

House Made Grilled Pita \$8 – Freshly baked, grilled

*Cooked to order

** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness