

# BRUNCH MENU

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## 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