



# The Tulip Brunch

est. 2013

# Appetizers

Zucchini Scallion Pancakes 15 *(vegetarian)*  
turkish mûcver topped with  
feta and kalamata olives

Spinach Feta Börek 15 *(vegetarian)*  
turkish baked pastry stuffed with  
feta, spinach and grilled onions

Allspice Beef Börek 16  
turkish baked pastry stuffed with  
ground beef, allspice, currants, and onions

Falafel and Tahini 8 *(vegan, gluten free)*  
falafel served with tahini sauce

Watermelon Feta Salad 15 *(vegetarian)*  
fresh lettuce, cucumber, and watermelon  
with feta cheese and balsamic drizzle

# French Toast Specials

French Toast 14 *(vegetarian)*  
traditional french toast served with  
butter and vermont maple syrup

Blueberry Lemon French Toast 17 *(vegetarian)*  
french toast with lemon curd,  
topped with wild blueberry reduction

Turkish Savory Toast 17 *(vegetarian)*  
french toast with olive tapenade,  
feta cheese, and tomato

Ham and Cheddar French Toast 16  
french toast with ham, vermont  
cheddar, and vermont maple syrup

# Poached Egg Specials

*served with a side of scallion-herb potato cakes\**

## Eggs Turco 19 (halal)

char-grilled lamb burgers on turkish pide bread,  
topped with poached eggs and garlic yogurt

## Fisherman's Breakfast 19

baked mediterranean sea bass, poached eggs with  
hollandaise sauce, toasted turkish pide bread, orange slices

## Eggs Benedict 16

poached eggs and ham on turkish  
pide bread, topped with hollandaise sauce

## Eggs Florentine 17 (vegetarian)

tomato and spinach on turkish pide bread,  
with poached eggs and hollandaise sauce

## Eggs Oscar 19

poached eggs on crab cakes, topped with hollandaise sauce

## Eggs Sultana 18 (gluten free)

scallion-herb mashed potatoes stuffed with allspice ground beef, topped with poached eggs  
and kalamata cream sauce \*(served with lettuce and onion piyaz)

# Salads

*served on a bed of fresh lettuce with dressing on the side*

## Falafel Salad 17 (vegan, gluten free)

falafel, tomato, cucumber, red onions,  
lemon vinaigrette, tahini sauce

## Seared Goat Cheese Salad 19 (vegetarian)

herb and bread crumb encrusted goat cheese medallions,  
dried cranberries, walnuts, grilled red onions, balsamic vinaigrette

## Köfte Salad 20 (halal)

char-grilled lamb burgers, red sauerkraut, onion piyaz,  
banana peppers, with garlic yogurt dressing

## Mediterranean Salad 15 (gluten free, vegetarian)

tomato, onions, cucumber, feta cheese,  
kalamata olives with lemon vinaigrette

## House Made Sodas 6

Mint Lime-ade mint, lime, sugar, seltzer  
Cranberry Pineapple cranberry, pineapple, seltzer  
Bitter Citron lemon, orange, seltzer, angostura bitters  
Sparkling Lemonade lemon, sugar, seltzer  
Cucumber Mint (*sugar free*) cucumber, mint, seltzer  
Ginger Lemon (*sugar free*) fresh ginger, lemon, seltzer

## Soft Drinks 4

orange juice, ginger beer, cranberry juice, pineapple juice, seltzer

## Mocktails 8

This is the Life maple syrup, cream, seltzer, nutmeg  
Bird of Paradise cranberry, lemon, pineapple, seltzer, cinnamon  
Dark Side of the Spoon espresso, sugar, dark chocolate, cream

## Espresso and More

cafe americano 5 cafe latte 6 single shot 4 double shot 5 cappuccino 6  
hot chocolate 5 mocha latte 7 turkish coffee 4 hot tea 5

## Mixed Drinks 9

mimosa, bloody mary, tequila sunrise, rum punch, etc.

## Classic Cocktails 10

bee's knees, breakfast negroni, penicillin, espresso martini, etc.

## Tulip Original Cocktails 12

Money Penny  
vodka, elderflower, lime, soda  
Wellness Cocktail  
ginger liqueur, cranberry lime, prosecco  
Golden Age  
dark rum, maple syrup, angostura bitters

Grondo's Cup  
gin, ginger liqueur, cucumber, lime, salt and pepper  
Green Mountain  
whiskey, maple syrup, curacao, lime  
Soulita  
tequila, aperol, becherovka, lemon

## Cocktail Special 15 (*limit one per customer*)

Bartender's Missmosa  
rum, cointreau, orange juice, cranberry juice, prosecco