



The Tulip Brunch

est. 2013

APPETIZERS

Falafel and Tahini 8 (*gluten free, vegan*)
tulip cafe falafel drizzled with tahini sauce

Allspice Beef Börek 15
turkish baked pastry stuffed with ground beef,
allspice, currants and onions

Spinach Feta Börek 14 (*vegetarian*)
turkish baked pastry stuffed with
spinach feta cheese and onions

Stuffed Potatoes 14 (*gluten free, vegetarian*)
scallion-herb mashed potatoes stuffed with mushrooms, roasted red
peppers, and grilled red onions, topped with kalamata cream sauce

Zucchini Scallion Pancakes 14 (*vegetarian*)
turkish mûcver (zucchini scallion pancakes)
topped with feta, and kalamata olives

FRENCH TOAST SPECIALS

French Toast 13 (*vegetarian*)
traditional french toast served with
butter and vermont maple syrup

Moreno Cherry Stuffed French Toast 17 (*vegetarian*)
french toast stuffed with whipped cream cheese,
topped with moreno cherry reduction

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

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

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

POACHED EGG SPECIALS

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

Eggs Turco 19

kofte (ground lamb burgers) on turkish pide bread
with poached eggs and garlic yogurt

Eggs Benedict 16

grilled ham on turkish pide bread
with poached eggs and hollandaise

Eggs Florentine 17 *(vegetarian)*

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

Eggs Oscar 19

crab cakes and poached eggs topped with hollandaise

Eggs Anatolia 18

sujuk (turkish spice cured beef sausage) on turkish pide
bread with poached eggs and hollandaise

Fisherman's Breakfast 19

baked bronzini, two poached eggs with hollandaise,
sliced oranges, and toasted pide bread

Eggs Sultana 17 *(gluten free, sub stuffed potatoes for vegetarian)*

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

SALADS

Köfte Salad 20

char-grilled lamb burgers, onion piyaz, pickled red cabbage,
banana peppers with garlic cream dressing

Seared Goat Cheese 19 *(vegetarian)*

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

Falafel Salad 17 *(gluten free, vegan)*

lettuce, tomato, onion, cucumber,
falafel, tahini, lemon vinaigrette

Watermelon Feta Salad 12 *(gluten free, vegetarian)*

feta cheese, cucumbers, watermelon, on fresh lettuce
with drizzle of balsamic vinnaigrette

BRUNCH COCKTAILS

Tequila Sunrise 9

tequila, orange juice, cranberry

Bloody Mary 9

vodka, tomato juice, worcestershire, tobasco, lemon, celery salt

Mimosa 9

orange juice and proesecco

Bartender's Missmosa 15 *(limit one per customer)*

rum, cointreau, orange juice, cranberry juice, prosecco

Wellness Cocktail 10

ginger liqueur, cranberry, lime, prosecco

Elevenes 11

whiskey, cointreau, lemon, angostura bitters

Espresso Martini 10

vodka, espresso, sugar

Soulita 14

tequila, aperol, becherovka, lemon

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

HOUSE MADE SODAS 6

Mint Lime-ade mint, lime, sugar, seltzer

Cranberry Pineapple cranberry, pineapple, seltzer

Bitter Citron lemon, orange, seltzer, angostura bitters

Cucumber Mint *(sugar free)* cucumber, mint, seltzer

Ginger Lemon *(sugar free)* fresh ginger, lemon, seltzer

MOCKTAILS 8

Bird of Paradise cranberry, pineapple, lemon, soda, cinnamon

Two Cheeks orange, lime, aquafaba, soda, nutmeg

Dark Side of the Spoon espresso, cream, sugar, dark chocolate

This Is The Life cream, maple syrup, soda, nutmeg

SOFT DRINKS 4

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