

## Brunch Specials

### French Toast 14

traditional french toast with vermont maple syrup

### Watermelon Feta Salad 12

watermelon, cucumbers, and feta on lettuce with a balsamic drizzle

### Shepherd's Salad with Falafel 16 *(vegan)*

tomatoes, cucumbers, onions, herbs, lemon juice and olive oil with falafel and tahini sauce and a side of bread

### Moreno Cherry Stuffed French Toast 16

french toast stuffed with whipped cream cheese, topped with moreno cherry reduction

### Blueberry Lemon French Toast 16

french toast with lemon curd and wild blueberry reduction

## Poached Egg Specials

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

### Eggs Benedict 17

grilled ham on pide bread with poached eggs and hollandaise

### Eggs Florentine 16

grilled tomato, and spinach on 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 sausage) on pide bread with poached eggs and hollandaise

## Brunch Cocktails

### Espresso Martini 10

vodka, espresso, sugar

### Blue Sunday 10

vodka, cointreau, curacao, lime

### Brunch Martini 9

gin, cointreau, dry vermouth, lime

### Penicillin 12

blended scotch, lemon, ginger liqueur, honey, laphraoig 10 year old peated scotch

### Bloody Mary 8 Mimosa 8

### Tequila Sunrise 8 Tulip Cafe Sangria 7

## So Drinks

seltzer, ginger beer, cranberry juice,

orange juice, pineapple juice 3

cafe americano 4 latte 5 cappuccino 5

turkish coffee 3 espresso 3/4 (single/double)

## House Made Sodas 6

mint lime-ade, cranberry ginger, orange-pineapple

## Beer and Wine

draft IPA or pilsner 8

angora red 10/34

cankaya white 10/34

kaviklidere rose 10/34

prosecco 9/32