



The Tulip Brunch

est. 2013

Appetizers

Zucchini Scallion Pancakes 17 *(vegetarian)*
turkish mûcver topped with
feta and kalamata olives

Hummus and Bread 9 *(vegan)*
hummus with toasted turkish pide bread

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

Lentil Soup 9 *(vegan, gluten free)*
traditional turkish red lentil soup

French Toast Specials

French Toast 15 *(vegetarian)*
traditional french toast served with
butter and vermont maple syrup

Blueberry Lemon French Toast 18 *(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 18
french toast with ham, vermont
cheddar, and vermont maple syrup

Poached Egg Specials

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

Eggs Turco 21 *(halal)*

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

Fisherman's Breakfast 21

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

Eggs Benedict 17

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 19 *(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 18 *(vegan, gluten free)*

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

Seared Goat Cheese Salad 21 *(vegetarian)*

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

Köfte Salad 23 *(halal)*

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

Mediterranean Salad 16 *(gluten free, vegetarian)*

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

House Made Sodas 7

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 9

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

Black Pearl
dark rum, sweet vermouth, cointreau

Cocktail Special 15 (*limit one per customer*)

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