

BRUNCH SPECIALS

French Toast 15

traditional french toast with vermont maple syrup

Moreno Cherry Stuffed French Toast 17

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

Blueberry Lemon French Toast 17

french toast with lemon curd and wild blueberry reduction

Soup and Mediterranean Salad 15

red lentil soup with, lettuce, cucumber, red onions, tomatoes, kalamata olives, feta cheese, lemon vinaigrette

Falafel Salad 17 (*vegan*)

lettuce, tomatoes, cucumbers, onions, falafel, tahini sauce and lemon vinaigrette

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 17

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

Eggs Hemingway 18

house made smoked salmon, poached eggs and hollandaise on pide bread

BRUNCH COCKTAILS

Irish Coffee 10

whiskey, espresso, sugar, whipped cream, nutmeg

Bon Nochi 10

vodka, cranberry, ginger, cucumber, seltzer

Brunch Martini 9

gin, cointreau, dry vermouth, lime

Golden Age 11

dark rum, maple syrup, angostura bitters

Bloody Mary 8 **Mimosa** 8

(the best) **Tequila Sunrise** 8

SOFT 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-pineapple,

cucumber-mint (*sugar free*), ginger-lime (*sugar free*)

BEER AND WINE

draft IPA or pilsner 8

simple life cabernet 9/34

simple life chardonnay 9/34

simple life rose 9/34