

BRUNCH



Served all day Friday, Saturday, and Sunday

Breakfast

BREAKFAST SANDWICH* - \$10

Eggs your style*, VT cheddar, and applewood bacon, on housemade sourdough. 870 cal. **W D E G**

CROISSANT BREAKFAST SANDWICH* - \$11.25

Egg your style*, VT cheddar, sliced tomato, avocado, & baby arugula on a housemade croissant. 680 cal. **W D E G V**

HALLOUMI SUNNY-SIDE BREAKFAST SANDWICH* - \$9.85

Seared halloumi cheese, griddled tomato, sautéed spinach with a sunny-side up egg*, on a housemade challah roll. 520 cal. **W D E G V**

BISCUIT & EGG SANDWICH - \$9.50

Two eggs soft scrambled, on a housemade biscuit. Served with tomato salad. 840 cal. **W D E V**

SMOKED SALMON, AVOCADO, & EGG SANDWICH* - \$12.50

Smoked salmon*, avocado, red onion, capers, alfalfa sprouts, & creamy scrambled eggs, served on a housemade challah roll, with a green herbed dressing. 630 cal. **W D E F G V**

LAMB HASH* - \$15.25

Our version of hash. Lamb cooked in warm spices sautéed with potatoes, sweet potatoes, carrots, and pickled red cabbage, topped with a poached egg* and green dressing, with roasted garlic labneh and tomato salad. 760 cal. Served with housemade challah, 170 cal. **W D E G V**

FRENCH TOAST

Sweet - \$14

Housemade challah soaked overnight, topped with ricotta goat cheese mousse, housemade raspberry jam, fresh strawberries, mint, and toasted sliced almonds. 1,330 cal. **W D E G V**

Savory* - \$15.50

Housemade challah soaked overnight in roasted garlic custard, topped with crunchy sesame, served with bacon, 2 fried eggs*, VT cheddar, tomato jam, and spring mix salad. 1,200 cal. **W D E G V**

CROQUE MADAME* - \$13.85

Housemade croissant, ham, Gruyère, and an egg your style*. Topped with Mornay sauce. 790 cal. **W D E G**

MEZE BREAKFAST* - \$14

Two eggs your style*, housemade cashew pepper spread, sunflower spread, whipped feta, za'atar, and tomato salad. 760 cal. Served with a housemade sesame Jerusalem bagel, 430 cal. **W D E G V**

EGG IN A HOLE* - \$13.50

Two fried eggs* nestled in a housemade sesame Jerusalem bagel. Served with chopped vegetable salad. 680 cal. **W D E G V** Add ham and VT cheddar, \$1.50 (180 cal).

SPINACH, JERUSALEM ARTICHOKE, & EGG PLATE (CILBIR)* - \$12

Sautéed spinach, roasted Jerusalem Artichoke, and a poached egg*, over garlic labneh, with Aleppo chili oil. 570 cal. Served with sourdough, 190 cal. **W D E G V**

SCRAMBLED EGG PLATE - \$10.75

Served with housemade sourdough, 190 cal.

Prosciutto & Parmesan

Soft scrambled eggs served with prosciutto and Parmesan. 450 cal. **W D E G**

Tomato & Goat Cheese Mousse

Soft scrambled eggs, served with ricotta goat cheese mousse, and sun-dried cherry tomatoes marinated in garlic & olive oil. 500 cal. **W D E G V**
Add sautéed spinach, no charge (10 cal).

GREEK STYLE PANCAKES - \$13.50

Served with Greek yogurt and housemade pear jam. Topped with wildflower honey and sesame seeds. 1,070 cal. **W D E G V**

MUESLI

cup - \$7 | bowl - \$9.50

Greek yogurt topped with housemade granola, raspberries, blueberries, blackberries, pear, apple, honey, and black sesame. 670 / 980 cal. **W D E G V**

ROASTED PEAR, GRANOLA, & LABNEH bowl - \$9.50

Roasted pears, housemade granola, labneh, and VT maple syrup. 720 cal. **W D V**

Tartines

PROSCIUTTO, SQUASH, & POMEGRANATE - \$13

Roasted delicata squash and sumac-roasted red pearl onions, tossed with a harissa maple glaze, mint, and pickled pomegranate seeds. Served on housemade sourdough with Parmesan & prosciutto. 420 cal. **W D**

AVOCADO* - \$13

Avocado, baby arugula, dill, and radish, topped with poached eggs*, on housemade sourdough. 670 cal. **W E G V**

SMOKED SALMON & AVOCADO* \$14

Smoked salmon*, avocado, Campari tomatoes, red onion, capers, and dill, served over toasted sourdough, with green herbed dressing. 740 cal. **W D E F G V**

PROSCIUTTO & FRIED EGG* \$13

Prosciutto, housemade pesto, a sunny-side up egg*, and grated Parmesan, over whipped goat & ricotta cheese. Served on sourdough. 660 cal. **W D E G**

Quiche & Soup

LEEK, POTATO, & SPINACH QUICHE AND SALAD - \$9.50

Roasted garlic, Aleppo pepper, VT cheddar, & side of mixed greens. 900 cal. **W D E V**

QUICHE LORRAINE AND SALAD - \$10

Bacon, leek, red onion, thyme, and Gruyere and Fontina cheeses. Served with mixed greens. 1,080 cal. **W D E**

SOUP OF THE DAY

cup - \$6.50
bowl - \$8.50

50-430 cal. Served with a housemade roll, 170 cal.

Shakshuka

Traditional North African dish. Served with housemade sourdough (380 cal) or housemade challah (500 cal).

TRADITIONAL* \$15

Tomato and bell pepper sauce, eggs*, and onions spiced with cumin, topped with feta and parsley. Served with housemade challah. 510 cal. **W D E G V**

POTATO, MUSHROOM, & BACON* - \$15.50

Potato cream sauce, baby spinach, shiitake & button mushrooms, and eggs*, topped with bacon, parsley relish, garlic Aleppo oil, Parmesan. Served with housemade sourdough. 1,450 cal. **W D E G**

LAMB MEATBALL* \$16

Tomato and bell pepper sauce, eggs*, lamb meatballs, and peppadew peppers, topped with spicy labneh and parsley. Served with housemade challah. 730 cal. **W D E G**

We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts. Our eggs are sourced from cage-free chickens.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information upon request. We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:

Contains: **W** Wheat | **D** Dairy | **E** Eggs | **F** Fish | **N** Tree Nuts | **S** Soy | **Z** Sesame

G A Gluten-Friendly version is available | **V** Vegetarian

D.C. Fall / Winter 2023

Plates & Bowls

ROASTED MUSHROOM, SPINACH, & POTATO BOWL* - \$12.50
Roasted shiitake & button mushrooms, sautéed with pee wee potatoes and spinach, served over potato cream. Topped with a poached egg* and Parmesan. 670 cal. Served with toasted sourdough, 190 cal. (W)(D)(E)(F)(V)

ROASTED SALMON, WINTER VEGETABLE, & RICE BOWL - \$18.50
Roasted salmon served on top of jasmine rice sautéed with roasted acorn squash, marinated charred kale, caramelized red onions, mint, and Aleppo chili oil. 950 cal. (E)

BROCCOLINI, LENTIL, & COUSCOUS BOWL* - \$12.50
Roasted broccolini, sundried tomatoes, marinated charred kale, & sumac-roasted onion, sautéed with lentils and toasted couscous. Served with parsley relish, Aleppo pepper, & topped with a poached egg*. 570 cal. (W)(E)(V)

CHICKPEA & FAVA PLATE - \$12
Chickpea purée topped with warm caramelized red onions, green fava beans, Aleppo chili oil, dukkah, and herb salad. 400 cal. Served with warm pita, 240 cal. (W)(N)(Z)(G)(V)

ROASTED SQUASH & MUSHROOM FARRO BOWL* - \$13
Warm farro, roasted acorn squash, button mushrooms, and arugula, tossed with parsley relish. Topped with ricotta goat cheese & a poached egg*. 820 cal. (W)(D)(E)(V)

SHORT RIB, BROCCOLINI, LENTIL, & COUSCOUS BOWL - \$20.50
Braised short rib with a harissa maple glaze, served on a bed of lentils and toasted couscous sautéed with roasted broccolini, sundried tomatoes, marinated charred kale, & sumac-roasted onion. Topped with parsley relish and pickled pomegranate seeds. 960 cal. (W)

CAVATELLI WITH WINTER VEGETABLES - \$16
Fresh cavatelli sautéed with leeks, button mushrooms, spinach, and tomato jam, topped with Parmesan. 730 cal. (W)(D)(V) *Add roasted salmon, \$7 (300 cal)*

LAMB KEBAB PLATE - \$14
Lamb kebab, baba ganoush, chickpea purée, pickled red cabbage, carrots, cauliflower, labneh, and parsley. 690 cal. Served with za'atar pita, 250 cal. (W)(D)(Z)(G)

Sandwiches

TURKEY AVOCADO - \$12.50
Turkey, avocado, alfalfa sprouts, cucumbers, & a green herbed dressing, on housemade challah. 740 cal. (W)(D)(E)(G)

B.L.A.T. - \$12.75
Applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade challah. 870 cal. (W)(E)(G)

TURKEY B.L.A.T. - \$13
Turkey, applewood smoked bacon, baby lettuce, avocado, sriracha aioli, and tomato-onion relish, on housemade multigrain. 850 cal. (W)(E)(G)

SHORT RIB GRILLED CHEESE - \$13.25
Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah. 640 cal. (W)(D)(E)(G)

GRILLED CHEESE - \$11
Fontina, VT cheddar, Parmesan, sundried tomato, roasted garlic, capers, Dijon mustard, parsley and thyme spread, on housemade sourdough. 850 cal. (W)(D)(V)

CHICKEN PITA - \$12.50
Roasted chicken breast, tomato, red onion, parsley, baby lettuce, & green herbed dressing in a pita. 480 cal. (W)(D)(E)(G)

LAMB KEBAB PITA - \$14
Lamb kebab, tomatoes, red onion, parsley, and dill labneh, served in a warm pita. 670 cal. (W)(D)

ROASTED SALMON - \$16.50
Roasted salmon served with herbed mayo, arugula, red onion, pickled red cabbage, sumac, and tomato, on a housemade challah roll. 1,010 cal. (W)(E)(F)(G)

SQUASH & MUSHROOM - \$12.50
Roasted delicata squash, sumac-roasted pearl onions, charred kale, & button mushrooms tossed with a harissa maple glaze. Served on housemade ciabatta. Vegan. 780 cal. (W)(V)

CHICKEN SALAD - \$12.50
Housemade herbed chicken salad with raisins, marinated cucumbers, and alfalfa sprouts, served with a green herbed dressing, on housemade multigrain. 860 cal. (W)(D)(E)(G)

PROSCIUTTO & FIG PANINI - \$13.25
Fig jam, brie, fontina cheese, prosciutto, and sliced Bosc pear, on housemade ciabatta. 990 cal. (W)(D)

ROASTED CAULIFLOWER - \$12
Roasted cauliflower, pine nuts, spicy labneh, golden raisins, chilies, cilantro, and capers, in a pita. 520 cal. (W)(D)(N)(V)

FRESH MOZZARELLA - \$12
Fresh mozzarella, sliced tomatoes, baby arugula, and basil pine nut pesto, on housemade ciabatta. 940 cal. (W)(D)(N)(V)

TUNA - \$12.50
Olive oil packed tuna salad, hardboiled egg, shaved red onion, yogurt & dill, on challah. 870 cal. (W)(D)(E)(F)(G)

Salads

*Served with a housemade roll (170 cal).
Add chicken \$3 (110 cal), or marinated tuna \$4.50 (310 cal), to your salad.*

MAPLE, SQUASH, & CHICKEN - \$14.85
Mixed baby lettuces, baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds & dried cranberries, in a maple labneh dressing. 500 cal. (W)(D)(E)(N)(G)

TUNA NICOISE - \$14.85
Mixed baby lettuces, arugula, roasted potatoes, cherry tomato, green beans, kalamata olives, red onion and olive oil packed tuna, tossed with parsley dressing, and topped with a hard-boiled egg. 850 cal. (W)(E)(G)

FATTOUSH - \$13
Mixed baby lettuces, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing, with housemade za'atar croutons. 880 cal. (W)(D)(E)(Z)(V) *Add roasted salmon, \$7 (300 cal)*

GREENS WITH FETA AVOCADO MOUSSE - \$12
Mixed baby lettuces, red onion, tomatoes, radish, and pickled cabbage, served with an Aleppo parsley dressing and a feta and avocado mousse. 330 cal. (W)(D)(E)(F)(V) *Add roasted salmon, \$7 (300 cal)*

CRUNCHY HALLOUMI - \$14.50
Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, & crunchy almonds, in a tahini vinaigrette. 1,010 cal. (W)(D)(E)(N)(Z)(G)(V)

GREEN & NUTTY - \$14
Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette. 880 cal. (W)(D)(E)(G)(V) *Add roasted salmon, \$7 (300 cal)*

*These items are served raw, undercooked, or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.
We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:*

Contains: (W) Wheat | (D) Dairy | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian