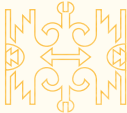




Brunch



\$42.⁹⁹ Ambar Experience

*PER PERSON

INCLUDES UNLIMITED PLATES & BRUNCH DRINKS FOR \$0.99

Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one fair price.

+MUST BE ENJOYED BY THE ENTIRE TABLE

+2H TIME LIMIT (DOESN'T APPLY FOR TABLES SEATED AFTER 1:30PM DUE TO SERVICE CLOSURE AT 3:30PM)

+PLEASE DRINK RESPONSIBLY



Ambar Mezze

Spreads

Olivier

peas, green beans, carrot, mayo, eggs, potato mustard

Ajvar

roasted pepper & eggplant relish

Lentils

served with gremolata salsa

Beet Tzatziki

strained garlic yogurt with oven-roasted beets

Charcuterie

Sudzuk Beef Salami

Beef Prosciutto

Spicy Pork Salami

Bread

fresh house-made pita bread & cornbread

Soups & Salads

Veal Soup

bone broth / root vegetables & crème fraiche

Tomato Soup

house-made pesto / roasted tomatoes

Balkan Salad

tomatoes / onions / cucumbers / peppers
sherry vinaigrette / balkan cheese

Kale Caesar Salad

freshly cut baby kale in remoulade sauce, topped with panko-bacon crumble

Sliders

Crispy Cheese

remoulade sauce, slider bun, pickle cucumber

Mini Burger

house-ground beef / cheddar cheese
bacon / lettuce / smoked mayo

Fried Chicken

almond & walnuts crusted organic chicken
pickled fresno / apple-wasabi slaw

Balkano

grilled pork neck / kulen / melted cheese mix
Ambar's mustard / cabbage slaw

Eggs

Beef Prosciutto Benedict*

English muffin
ajvar hollandaise sauce

Smoked Salmon Benedict*

English muffin /
crème fraiche / ajvar hollandaise sauce

Shrimp Omelette

house-marinated shrimp / mix pepper stew /
creamy poblano sauce



Sides

Mushroom Pilav

porcini and cremini mushrooms / root vegetables

Potato Hash

crispy potato cubes
caramelized onion with red pepper, gujalli chille

Bacon & Grits

creamy buttery grits, bacon crumble, sharp cheddar cheese

Mac & Cheese

cheese sauce, elbow macaroni pasta, golden bacon breadcrumbs

Scrambled Eggs

cage-free soft scrambled eggs

Protein

Applewood Smoked Bacon

north country applewood smoked bacon

Grilled Hanger Steak*

mustard marinated grilled steak
prepared medium-well
toped with chimichurri sauce

Cevapi 'Balkan Kebab'

house-made beef sausages
served with rosted pepper & feta cheese emulsion

Pork Sausage

house-ground pork sausage
Ambar mustard / cabbage slaw



Sweets

Strawberry Waffle

nutella / strawberry jam / vanilla whipped cream

Blueberry Waffle

blueberry jam / vanilla whipped cream

Maple Waffle

sugar powder / maple syrup

Cinnamon Sweet Truffle Sourdough

your choice of nutella or jam drizzle
topped with powdered sugar

Fruit Granola

blueberry yogurt / seasonal fresh fruit / granola

Unlimited Drinks

\$0.99 each

Traditional Mimosa

Ambar sparkling wine / orange juice

Peach Bellini

Ambar sparkling wine / peach purée

Mix Berry Mimosa

Ambar sparkling wine / berry purée

Brunch Aperitivo

Fortified wine / orange juice / Ambar sparkling wine

Red Wine Punch

Cabernet Sauvignon / peach lemonade/ mint infused syrup

Bloody Marry

vodka / tomato / lemon juice
horseradish / Worcestershire sauce



Our dishes contain the finest quality raw ingredients purchased from local organic farms. Our supplier partners raise animals on vegetarian diets without antibiotics.

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

Please inform your server of any food allergies.

*Parties of six or more will have an 20% service charge added to the check.

*Caution, olives may contain pits