



Brunch Allergy Menu

GLUTEN FREE **GF** **VEGETARIAN** **VG** **MUST BE MODIFIED**
DAIRY FREE **DF** **VEGAN** **V** **GF** **DF** **NF**
NUT FREE **NF** **NUT FREE** **NF** **VG** **V**

START

- OLIVIER SPREAD**
GF NF VG
- AJVAR**
GF DF NF VG V
- WHITE BEAN HUMMUS**
GF DF NF VG V
- BEEF TZATSIKI**
GF NF VG

PIES

- CHEESE PIE**
NF VG
- MEAT PIE**
NF

FLATBREADS

- SUJUK FLATBREAD**
NF
- MUSHROOM FLATBREAD**
DF NF VG V

SOUPS & SALADS

- VEAL SOUP**
DF NF
- TOMATO SOUP**
GF DF NF VG V
- BALKAN SALAD**
GF DF NF VG V
- VITAMIN SALAD**
GF DF NF VG V

SLIDERS

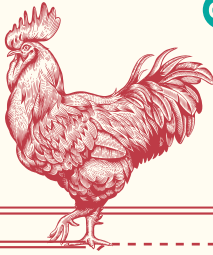
- CRISPY CHEESE**
NF VG
- FRIED CHICKEN**
- MINI BURGER**
NF
- BALKANO**
NF

SIDES

- MUSHROOM PILAV**
GF DF NF VG V
- POTATO HASH**
DF VG V
- SCRAMBLED EGGS**
GF DF NF VG
- CREAMY GRITS**
GF NF VG
- MAC & CHEESE**
NF VG

PROTEINS

- APPLEWOOD SMOKED BACON**
GF DF
- CEVAPI 'BALKAN KEBAB'**
GF DF NF
- GRILLED HANGER STEAK ***
GF DF NF
- SMOKED SAUSAGE**
GF DF NF
- SHRIMP & GRITS**
GF NF



EGGS

- PULLED PORK BENEDICT ***
NF
- SALMON BENEDICT ***
NF
- MEDITERRANEAN OMELETTE**
DF NF VG
- SHAKSHUKA ***
GF DF NF VG

SWEETS

- BALKAN MINI DONUTS**
DF NF VG V
- STRAWBERRY WAFFLE**
VG NF
- FRUIT GRANOLA**
GF NF VG
- CARAMEL APPLE WAFFLE**
VG NF
- S'MORES WAFFLE**
VG NF

Brunch Drinks

CLASSIC DRINKS \$0.99

- TRADITIONAL MIMOSA**
Ambar sparkling wine / orange juice
- GUAVA MIMOSA**
Ambar sparkling wine / guava puree
- MIX BERRY MIMOSA**
Ambar sparkling wine / mix berry puree
- BRUNCH APERITIVO**
fortified wine / orange juice / Ambar sparkling wine
- RED WINE PUNCH**
Ambar red wine / peach lemonade / mint infused syrup
- BLOODY MARY**
vodka / tomato / lemon juice / horseradish / Worcestershire sauce

COCKTAILS \$1.99

- MANGO LEMONADE**
vodka / mango puree / house sour mix
- ANGEL & DEVIL**
gin / grapefruit juice / honey syrup

NON-ALCOHOLIC BEVERAGE \$2.99

- BEET SUMAC SODA**
fresh lemon and beet juices with sumac syrup, finished with a splash of soda water for a refreshing, tangy experience
- MANGO MULE**
blending mango puree, lime juice, ginger beer, and a hint of honey syrup, garnished with fresh mint for a delightful twist with cucumber juice
- GRAPEFRUIT GARDEN FIZZ**
harmonious blend of grapefruit cordial, tonic water, lime and cucumber juice, topped with basil leaves for a delightful herbal twist

*As a way to offset rising costs associated with the restaurant, we have added a 3% surcharge to all checks. This is not to replace employee tip. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

*Parties of six or more have a 20% service charge added to the check.
*Parties of ten or more, with a signed contract, have a 22% service charge added to the check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.
*Caution, olives may contain pits.

