

# Brunch Allergy Menu

GLUTEN FREE

GF

VEGETARIAN

VG

MUST BE MODIFIED

DAIRY FREE

DF

VEGAN

V

GF

DF

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 NF

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

## UNLIMITED BEVERAGE PACKAGES

CLASSIC \$14.99

TRADITIONAL MIMOSA	9
ambar sparkling wine / orange juice	
PEACH LAVENDER MIMOSA	9
ambar sparkling wine / peach & lavender purée	
MANGO HIBISCUS MIMOSA	9
ambar sparkling wine / mango & hibiscus purée	
RED SANGRIA	9
ambar red wine / bourbon / strawberry / apple	
BLOODY MARY	9
vodka / tomato / lemon juice horseradish / worcestershire sauce	

PREMIUM \$22.99

### COCKTAILS

MANGO LEMONADE	12
vodka / mango puree / house sour mix	
MARGARITA	12
tequila / lime / agave nectar / house sour mix	
KIWI SMASH	12
basil infused gin / kiwi puree / lemon juice / honey syrup	

- Classic Package Plus Cocktails & Non Alcoholic Beverage -

### NON-ALCOHOLIC BEVERAGE

CARROT GINGER SPRITZ	9
tantalizing mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer	
MANGO MULE	9
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	9
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 3.5% 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.