Brunch Allergy Menu

GLUTEN FREE

DAIRY FREE



VEGETARIAN

VEGAN

NUT FREE



MUST BE MODIFIED







OLIVIER SPREAD GF NF VG

START

AJVAR





WHITE BEAN HUMMUS



GF NF VG

PIES

FLATBREADS



MEAT PIE

SUJUK FLATBREAD



MUSHROOM FLATBREAD



SLIDERS =

PROTEINS





SOUPS & SALADS =

VEAL SOUP





TOMATO SOUP



VITAMIN SALAD



CRISPY CHEESE



MINI BURGER



FRIED CHICKEN

BALKANO

NF

SIDES ===

MUSHROOM PILAV



SCRAMBLED EGGS







POTATO HASH



CREAMY GRITS







APPLEWOOD SMOKED BACON CEVAPI 'BALKAN KEBAB'







SMOKED SAUSAGE







MAC & CHEESE



GRILLED HANGER STEAK *



SHRIMP & GRITS

----- SWEETS -----



= EGGS =

PULLED PORK BENEDICT *



MEDITERRANEAN OMELETTE







SALMON BENEDICT*



SHAKSHUKA*





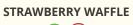


BALKAN MINI DONUTS











FRUIT GRANOLA

CARAMEL APPLE WAFFLE









S'MORES WAFFLE



UNLIMITED BEVERAGE PACKAGES

9

CLASSIC \$14.99

TRADITIONAL MIMOSA 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 ambar red wine / bourbon / strawberry / apple

BLOODY MARY

vodka / tomato / lemon juice horseradish / w orcestershire sauce **PREMIUM \$22.99**

- Classic Package Plus Cocktails & Non Alcoholic Beverage -

COCKTAILS

MANGO LEMONADE 12

vodka / mango puree / house sour mix

MARGARITA tequila / lime / agave nectar / house sour mix

lemon Juice / honey syrup

12 **KIWI SMASH** basil infused gin / kiwi puree /

CARROT

GINGER SPRITZ

tantalizing mix of fresh carrot juice, zesty lemon, ginger syrup, and a touch of vanilla extract, topped with invigorating ginger beer

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

NON-ALCOHOLIC BEVERAGE

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 3.5% 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

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*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.