

## APPS & EGGS...

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**BREAD & BUTTER** - French butter with house baguette + house made strawberry preserve - \$7

**FIG & HONEY TOAST** - goat cheese, lemon zest on a country bread - \$15

**AVO TOAST** - pickled onions, tomato, cilantro, black caraway & country bread - \$15

**ZUCCHINI MEZZE WITH TZATZIKI SAUCE** - \$15

**HONEY GLAZED FETA PIE** - caraway seeds - \$15

**ZUCCHINI CAKES** - cilantro, green onion, dill, lebne sauce - \$15

**SPICED YOGURT EGGS** - sunny side eggs with garlic yogurt, dill and chili, brown butter + bread - \$14

**SALMON BENEDICT** - English muffin, herb cream cheese spread, poached eggs & hollandaise sauce - \$19

**BEEF BENEDICT** - English muffin, herb cream cheese spread, poached eggs & hollandaise sauce - \$19

**EGGS & BACON** - steak bacon, sunny side up eggs + bread OR pancakes - \$19

**ZAATAR EGGS & SUJUK** - sunny side up eggs with spicy sausage + bread - \$18

**SHAKSHUKA SCRAMBLE** - tomato, bell peppers, basil, cilantro + bread - \$17

**CROISSANT EGG SANDWICH** - bacon, fig chutney, creamy spread, arugula, burnt harissa powder - \$19

## SALADS & THE REST...

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**GREEK SALAD** - tomato, cucumbers, green bell peppers, kalamata olives, onion, basil, feta with lemon vinaigrette + bread - \$17

**GEM LETTUCE** - caraway seed, feta, avocado & lemon blossom with tahini cilantro vinaigrette - \$17

**CAPRESE SALAD** - burrata, tomato, olive oil, basil sauce - \$17

**KALE SALAD** - goat cheese, raisins, hazelnuts, chives with apple cider vinaigrette - \$17

**SEASONED CHICKEN SANDWICH** - lettuce, tomato, jalapeños, cilantro, onion, lemon mayo, country bread - \$18

**BEEF WRAP** - tomato, onion, fresh herbs, sumac, pickled jalapeno, bell pepper - \$18

**CHICKEN WRAP** - lettuce, tomato, onion, pickled jalapeno, herbs, tahini, goddess dressing - \$18

**CAPRESE SANDWICH** - burrata, marinara, basil pesto, chili oil, balsamic glaze, house baguette - \$18

**FRENCH ONION SOUP** - gouda cheese + bread - \$12

**CURRY CAULIFLOWER BOWL** - cilantro, raisins, green tahini, lebne, chestnuts - \$18

**SALMON BOWL** - caraway, sesame, cilantro, green tahini, fava beans, dill, coconut rice - \$20

**BEEF RAVIOLI** - house made ravioli with seasoned yogurt, garlic, basil, chili, brown butter - \$19

**BREAKFAST PIDE** - mozzarella, tomato, sujuk, egg, basil, sesame - \$18

**TRUFFLE PIDE** - mozzarella, tomato, zaatar, sesame - \$18

## SOMETHING SWEET....

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**CROISSANT WITH HOUSEMADE CHOCOLATE DIP** - \$8

**APRICOT CROISSANT FRENCH TOAST** - hazelnuts, cinnamon, raisins, ice cream & syrup - \$17

**PANCAKES** - blueberry or chocolate chip + maple ganache & syrup - \$16

**NUTELLA CREPE** - \$15

**DARK CHOCOLATE HAZELNUT CREPE** - \$15

## SIDES

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SEASONED FRIES - \$6

2 LOCAL MARKET EGGS - ANY STYLE - \$8

SIDE AVO - \$4

STEAK BACON - \$8

SMOKED SALMON - \$7

SEASONED GRILLED CHICKEN - \$7

GRILLED SALMON - \$11

BEEF PATTY - \$6

## DRINKS

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ESPRESSO - \$4

SMALL MOROCCAN COFFEE - \$4

BVRLY LATTE - \$6

DRIP COFFEE - \$5

CAPPUCCINO - \$6

CORTADO - \$5

LATTE - \$6

JAPANESE ICED BREW - \$5

MATCHA LATTE - \$7

PISTACHIO CLOUD ICED MATCHA - \$8

PECAN CLOUD ICED MATCHA - \$8

CLOUD ICED MATCHA - \$8

BERRY MINT LEMONADE - \$6

MATCHA LEMONADE - \$7

FRESH OJ - \$8

FRESH LEMONADE WITH MINT - \$6

ICED TEA - \$5

BERGAMOT TEA - \$5

FRUITY GREEN TEA - \$5

MEXICAN COLA - \$5

SPARKLING WATER - \$4

STILL WATER - \$4

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### FLAVORS

caramel, vanilla

### MILK ALT

oat, almond, pistachio + \$0.50

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GREEN GODDESS SMOOTHIE - kale, pineapple, orange juice, lemon, cilantro - \$8

VERY BERRY SMOOTHIE - strawberries, blueberries, oat milk, coconut + chia - \$8

STRAWBERRY SHAKE - \$7

CHOCOLATE SHAKE - \$7

MATCHA SHAKE - \$7

## Our Ingredients

- **Matcha:** Organic, ceremonial grade, directly from Japan
- **Eggs & Vegetables:** Fresh, locally sourced from Menos Farm at the farmer's market
- **Smoky Steak Bacon:** Organic, all-natural, from Bill'e-s Bacon
- **Coffee:** Our own signature house blend, created in collaboration with a local Los Angeles organic coffee roastery

**We proudly support local farms and sustainable sourcing.**