

BRUNCH

PEINIRLI *

pizza pide boat baked with pancetta, kasseri cheese and an egg | 17

STEAK & EGG *

hanger steak with sautéed onions, peppers, mushrooms, provolone mix, & fried egg on toast | 22

WILD MUSHROOMS ON TOAST *

topped with fried egg and a Dijon mustard-olive oil drizzle | 18

STUFFED FRENCH TOAST

brioche French toast, powdered sugar & maple syrup stuffed with pork belly and cheese | 14
 stuffed with fresh fruit and cream cheese | 12

THE THICK ONE

fluffy pancake with Vissino sour cherry syrup, and Greek yogurt whipped cream | 13
 with crispy pancetta, lemon curd, & maple syrup | 15

THE MONSTER HASH *

pork belly and sweet potato browns, with onions, peppers, mushrooms, chipotles, nested with 3 eggs, topped with white cheddar. With fresh fruit, pita | 22

GUAC STACK BENEDICT *

guacamole stack on toast with poached eggs and lemon-lime olive oil hollandaise | 19

STRAPATSADA *

fresh chunky tomato sauce with two eggs, topped with feta and served with toasted pita | 18
 poached (Shakshuka style)
 scrambled (Menemen style)

TORTILLA ESPANOLA

Spanish potato and caramelized onion omelet wedge, garnished with fresh fruit | 16

TURKISH EGGS *

two poached eggs over seasoned garlic yogurt, topped with Aleppo pepper butter. Toasted pita | 15

TRICKY CHICKEN & WAFFLES vegan

Southern fried Hen of the Woods mushrooms over a vegan Belgian waffle, with pure maple syrup | 18

TOFU SCRAMBLE vegan

fluffy vegan tofu scramble. Toasted pita, fruit | 15

- SALADS -

GRILLED CAESAR

garlic-oil grilled romaine, toasted sourdough crouton | 16

GUACAMOLE STACK

sliced avocado, tomato, red onion, cilantro, fried garlic | 13

MUSHROOM SALAD

chilled marinated crimini mushrooms with fried enokis in a lettuce bowl | 13

COUNTRY GREEK SALAD

tomatoes, red onion, cucumbers, Kalamata olives, bell peppers, Salonika peppers, barrel-aged feta, EVOO | 16

BROCCOLI SALAD

smoked almond, sweet pea, smoked cheddar in a sweet onion dressing with shaved 5yr aged gouda | 14

- TAPAS - MEZE -

SASHIMI TUNA TACOS

marinated diced tuna in fried wonton tacos, marinated cucumbers and sriracha mayo, avocado purée | 18

KOREAN BBQ WINGS

fried and tossed in a gochujang BBQ sauce, then grilled and served with scallions | 18

ASIAN GLAZED PORK BELLY TACOS

in flour tortillas with watermelon salsa | 18

BAKED FETA

phyllo wrapped barrel-aged feta, with toasted sesame seeds and thyme-honey | 18

SHELLS & CHEESE

BBQ glazed pork belly stuffed shells baked in a creamy white American cheese sauce, topped with sharp white cheddar & bacon fat cornbread crumble | 18

- SANDWICHES * -

BREAKFAST PITA *

bacon, egg and cheese | 14
 or spinach, feta, egg and fresh tomatoes | 12

MINI LAMB BURGERS *

three feta stuffed ground lamb burgers, with arugula, fresh cucumber, roasted tomato, pickled red onions, and tzatziki on toasted potato buns | 22

TRICK-FIL-A SLIDERS vegan

three crispy Southern fried chicken of the woods mushrooms, vegan mayo, crisp pickle | 18

SOUL GRILLED CHEESE

mozzarella, white cheddar and kasseri cheeses | 14

ONE-EYED SANDWICH *

SOUL grilled cheese with an easy egg in the center | 17

- SIDES -

fried goat cheese on bruschetta | 12
 SOUL fries with garlic-herb salt, pecorino & truffle oil | 9
 chipotle sweet potato browns | 8
 Greek yogurt with Greek thyme-honey | 6
 Granola Bowl: honey roasted nuts & seeds, cinnamon, cardamom, and dried fruit ~ choice of
 Greek yogurt, cream, milk, almond or oat milk | 11

- SWEETS -

LOUKOUMADES deep fried dough puffs dusted with cocoa, cinnamon, chopped pistachios and drizzled with honey-lemon syrup | 10

CHOCOLATE BRIOCHE BREAD PUDDING on **CHOCOLATE CREAM** with cocoa nib & miso caramel ice cream | 10

COFFEE - available with milk, almond or oat milk
 Columbian Drip | 3 Espresso | 4 Cappuccino | 5
 Latte/Mocha/Cortado | 5 Turkish Coffee | 4
 Freddo Espresso | 5 Freddo Cappuccino | 6 Frappe | 5

* Consuming raw or undercooked meats, eggs or seafood may increase your risk of food borne illness. These items are cooked to order.

- BRUNCH COCKTAILS -

ASIAN BLOODY BUDDY | 16

Savory and boldly flavored with umami depth tangy spice, and a rich, complex finish.

Tito's Vodka, Tomato, Kimchi, Red Wine, Sesame Oil, Sriracha

SUMMER SANGRIA | 14

Bright, juicy, and refreshing with ripe summer fruit, vibrant citrus, and a crisp wine finish.

Sauvignon Blanc, Blueberries, Strawberries, Orange, Lime, Mint

GREEN GRIN GIN | 16

Vibrant & zesty with fresh green heat, citrus brightness, and a subtle smoky sweetness.

Devil's Grin Gin, Verde Sauce, Pineapple, Lime

CAT DADDY | 16

Lively and tropical with bright citrus and a crisp, sparkling finish. Don Gato Blanco Tequila, Chinola

Passion Fruit Liqueur, Citrus, Prosecco

CAPPELLETTI SPRITZ | 14

Light, bubbly, and refreshing with gentle bitterness & soft citrus notes.

Cappelletti, Prosecco, Club Soda