

MAGIC BRUNCH FOR TWO

A delightful brunch experience crafted for two to enjoy together – all for one price

ENJOY A PITCHER OF ANY BRUNCH COCKTAILS + ANY 2 DISHES

\$ 79

(\$ 39.50 per person)

This special includes one pitcher of your choice of **brunch cocktails or mocktails** and any two dishes from our menu.

Please note: Brunch Entrées are available for an additional \$10 per each dish, and Steak Frites for an additional \$15 per each dish.

BRUNCH COCKTAILS

MIMOSA

Sparkling Wine
Orange Juice

Glass 12- Carafe 42

BELLINI

Sparkling Wine & choice of flavor
Mango, Peach, Pineapple, Cranberry

Glass 12 - Carafe 42

BLOODY MARY

Vodka , House special
bloody mary mix

Glass 12 - Carafe 42

PARISIAN SANGRIA

Homemade Sangria mix with seasonal
fruits and flavors and sparkling wine

Glass 16 - Carafe 45

LEVANT
SPRITZ

Aperol, Passionfruit puree,
Sparkling Wine

Glass 17- Carafe 48

THE
JUGGLER

Gin, House-made Sour Mix, St.Germain ,
Fresh Cucumber ,Tonic Water

Glass 17- Carafe 48

ACROBAT

Rum, fresh lime juice, mint
mango, grenadine,
club soda

Glass 17 - Carafe 48

ILLUSIONIST PALOMA

Tequila, Aperol, Grapefruit Juice,
Lime Juice, Agave Nectar,
Himalayan Pink Salt Rim

Glass 17 - Carafe 48

MOCKTAILS

Non-alcoholic cocktails

COBBLE
HILL

Hibiscus ,Basil, Lemonade
Organic Agave , Seltzer

Glass 15- Carafe 44

CARROLL
GARDENS

Mango, Peach Puree, Fresh
Lime Juice, Mint, Soda

Glass 15 - Carafe 44

BOERUM
HILL

Strawberry purée, lime,
cherry bitters, mint, sparkling soda.

Glass 15 - Carafe 44

PROSPECT
PARK

Muddled cucumber, lemonade,
fresh mint & basil, citrus, ginger beer

Glass 15 - Carafe 44

SIGNATURE COCKTAILS

Not included with Magic Brunch For Two ; available for individual purchase only

ESPRESSO MARTINI 17

Vanilla Infused Vodka,
Coffee Liqueur, Fresh Espresso

SNAKE CHARMER 17

Bourbon, Campari,
Rosso Vermouth, Black Walnut Bitter

FIRE DRINKER 17

Mezcal, Orange Liqueur, Citrus,
House-Made Jalapeno, Mango, Agave , Tajin Rim

PASSION MARTINI 17

Vanilla Infused Vodka, Passion Fruit, Lime, Sparkling Wine

STILT WALKER 17

Vodka ,St Germain, Passion Fruit , Citrus

CONTORTIONIST 17

Gin, Lychee Liqueur, Strawberry Purée, Zesty Citrus

WINE BY THE GLASS

CÔTES DU RHÔNE 15

Cave La Comtadine, France

PINOT NOIR 16

Domaine De Bachellery , France

SAUVIGNON BLANC 15

Cour De La Roche , France

PINOT GRIGIO 14

Le Sofore , Italy

PROSECCO BRUT 14

Veneto , Italy

BORDEAUX 16

Saint Emilion Bordeaux, France

MALBEC 15

Crios- Mendoza – Argentina

CHARDONNAY 15

Maison Albert, France

ROSÉ 15

Julien & Fils , France

SPARKLING ROSÉ 14

Brut Rose Reserve , France

ALCOHOL-FREE SPARKLING WINE 15

Nozeco Vegan Alcohol-Free Sparkling Wine

NON ALCOHOLIC RED WINE 15

Cabernet Sauvignon/ Syrah -P Chenet -France

BEVERAGE

Whole Milk - Almond Milk -Oatmilk Available

CAPPUCINO 6

HOT OR ICED

CAFE LATTE 6

HOT OR ICED

AMERICANO 5

ESPRESSO 3 SINGLE

HERBAL TEA POT 5

Earl Gray , English Breakfast,
Lemon Ginger ,
Peppermint, Green Tea

BREWED COFFEE 5

ICED COFFEE 5

ICED TEA 4

HOT CHOCOLATE 6

LEMONADE 5

SODA & JUICE 4

Coke, Sprite, Diet Coke, Gingerale,
Apple, Orange, Cranberry, Pineapple

DESSERTS

All desserts are made in the house

SAN SEBASTIAN CAKE 12

Traditional Basque cheesecake – perfectly light,
creamy and smooth, baked to caramelized perfection

CRÈME BRÛLÉE 12

Creamy custard flavored with espresso,
topped with caramelized sugar

ALMOND CAKE 12

Gluten-free almond cake served with French vanilla ice cream.

ICE CREAM & SORBET 4 EACH

Ice Cream : French Vanilla & Chocolate
Mango (Sorbet)

(V) VEGETERIAN - (VG) VEGAN - (GF) GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any food allergies or special dietary needs

BRUNCH MENU

LEVANT
EGGS & OMELETS

BRUNCH MENU

OMELETTE CLASSIQUE 18
A classic French omelette with
imported ham and Gruyère cheese.
Served with home fries and mixed greens.

CROQUE MADAME 22
Parisian ham, Béchamel sauce & gruyère
sunny-side up egg, multigrain bread.
Served with home Fries & mixed greens

NORWEGIAN EGG BENEDICT 23
Salmon gravlax, poached eggs, and
hollandaise sauce on an English muffin.
Served with home fries and mixed greens

OMELETTE VÉGÉTARIENNE 18
Fresh eggs, fresh mushrooms, baby spinach
Served with home fries and mixed greens.
Add Cheese +1

EGGS FLORENTINE BENEDICT 19
Poached eggs, spinach, hollandaise on English muffin,
Served with home fries and greens.

QUEBEC-STYLE BENEDICT 21
Canadian ham, poached eggs, hollandaise sauce,
English muffin home fries & mixed greens

QUICHE AUX LÉGUMES 19
A delicate vegetable quiche with spinach, mushrooms, cheese.
Served with home fries and mixed greens

SIDE BACON 10 - SIDE SAUSAGE 10 - SIDE PANCAKE 9 - SIDE EGGS 8 - PLAIN CROISSANT 6

BRUNCH CLASSIQUES

BUTTERMILK PANCAKES 19
Buttermilk pancakes topped with fresh berries,
whipped cream, Crème Anglaise, blueberry compote

CRÊPE NUTELLA 19
Homemade crepe filled with Nutella, fresh banana, and
berries, finished with chocolate drizzle and whipped cream

CRÊPE PARISIENNE 21
Savory crepe filled with Parisian Ham, Gruyere cheese and
Béchamel sauce. Served with home fries & mixed greens

BRIOCHE FRENCH TOAST 19
Thick-cut brioche bread, Fresh Mixed Berries,
Homeade French Chantilly Cream - Add Nutella +2

AVOCADO TOAST 21
Avocado, goat cheese, tomatoes, arugula, and pesto, multigrain toast.
Choice of scrambled, sunny side up, or poached. Served with home fries and mixed greens
Add Salmon gravlax +\$5 | Bacon +\$4

APPETIZERS

CRISPY GOAT CHEESE 19
Crispy phyllo pastries filled with creamy
goat cheese and fresh herbs (4 pcs) (V)

FRENCH ONION SOUP 15
Caramelized onions, beef broth,
toasted bread, cheese

CREAMY MUSHROOM SOUP 15
Blend of sautéed mushrooms, garlic,
herbs, and cream, white wine, fresh parsley.

SESAME TUNA TARTARE 23
Sashimi-grade yellowfin tuna with shallots,
sesame, lime zest & ginger, panko crumble.

WAGYU STEAK TARTARE 24
Hand-cut beef tenderloin with shallots, capers,
and Dijon mustard, topped with a quail egg

ESCARGOTS DE BOURGOGNE 22
Half dozen French Burgundy snails,
classic garlic and parsley butter, mist of Pastis

PETIT LÉGUMES RÔTIS 17
Roasted seasonal vegetables
with olive oil, lemon, garlic & fresh herbs
(V-VG-GF)

SHRIMP FLAMBÉ 19
Four jumbo shrimp flambéed in Pastis liqueur,
served Parisian brasserie-style with garlic and parsley

CHICKEN CROQUETTES 18
Crispy organic chicken croquettes with
a creamy filling, served with house-made aioli

SANDWICH & BURGER

CROISSANT BREAKFAST SANDWICH 19
House croissant, scrambled eggs, cheese, tomato, arugula
Add Bacon 3 + Add Ham 3 + Add Avocado 4 + Add Salmon Gravlax 5

BISTRO BURGER 26
Angus beef burger with Gruyere cheese, mustard mayo,
and caramelized onions on a brioche bun.
Add Bacon 3 + Add Ham 3 + Add Egg 5

ANGUS STEAK SANDWICH 24
Open-faced sandwich on whole grain sliced herb marinated
Angus hanger steak, mayo-mustard blend, mushrooms,
caramelized onions, and crumbled Roquefort cheese.

FRIED CHICKEN SANDWICH 21
Marinated, hand-breaded chicken thigh on a brioche bun
with pickles, served with spicy harissa-mayo sauce.

BISTRO CLUB SANDWICH 21
Handcrafted chicken salad, lettuce, tomato,
hard-boiled egg, bacon and multigrain toast.

SALADS

LEVANT SALAD 17
Arugula, green apple, beetroot, carrots, cucumber,
dried cranberries, walnuts, Roquefort
cheese, orange dressing
(V - GF)

QUINOA BOWL 18
Organic rainbow quinoa, goat cheese, avocado,
Gaeta olives, tomatoes, cucumbers, arugula, red onion,
celery stalks, citrus dressing
(V - GF)

Add Chicken 8 - Shrimp 10 - Steak 14 - Tuna 11

BRUNCH ENTREES

STEAK FRITES 42
Grilled Hanger Steak
sauce Au poivre Served with French fries

SEABASS 36
Pan-seared Mediterranean seabass (fillet)
with mashed potatoes, sautéed spinach & lemon butter sauce

MOULES MARINIÈRES 34
P.E.I mussels cooked in a flavorful broth of white wine,
garlic, and herbs. Served with French fries.

SPAGHETTI FRENCH ONION 29
Spaghetti cooked in savory beef broth with caramelized
onions, topped with cheese and crispy shallots
ADD CHICKEN 8 - SHRIMP 10 - STEAK 14

SALADE NIÇOISE 26
Fresh organic mixed greens topped with seared yellow fin tuna, potatoes, boiled eggs, tomatoes, anchovies, Kalamata olives,
with a zesty citrus-herbs vinaigrette