

## **BRUNCH MENU**

OLIVE OIL PANCAKE 9
Maple Syrup, Cardamon Butter

FRENCH TOAST 12
Egyptian Limonana, Strawberry Mint
MARINATED OLIVE TOAST 15
Whipped Feta, Cucumber, Tomato, Mint

LOX AND BAGEL\* 17
Whipped Feta, Cucumber, Fennel, Dill

EGGAH OMELET 14 Mushroom, Spinach, Chive Labneh

MEDITERRANEAN OMELET 18 Roasted Pepper, Tomato, Olives, Feta, Shallots

LAMB AND BEEF SHAKSHUKA\* 15
Baked Egg, Garlic Tomato Sauce, Pita

FULL MEDAMES\* 13

Egyptian Egg, Parsley, Red Onion, Jalapeño, Pita

## **CRÉPES**

LAMB AND BEEF\* 21
Smoked Gouda, Poached Egg, Hollandaise
MUSHROOM\* 19
Smoked Gouda, Onion, Bell Pepper, Poached Egg, Hollandaise
PEANUT AND BLUEBERRY 12

Peanut Dukkah, Blueberry Compote, Peanut Sauce

STRAWBERRY AND YOGURT 12 Whipped Cream Cheese, Honey, Strawberry

## **SIDES**

SAUSAGES 7

PITA 3

HUMMUS 6

EGG\* ANY STYLE 4 CUMIN HASH 5



## EXECUTIVE CHEF | SAMEER HUNTER

Please inform your service staff of any dietary restrictions.

\* Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify us of any food allergies.

20% Gratuity Added to Parties of 7 or more