

APPS & EGGS...

- BREAD & BUTTER** – French butter with house baguette + house made strawberry preserve – \$8
- CROISSANT WITH HOUSEMADE CHOCOLATE DIP** – \$8
- BREAKFAST PLATE** – sesame simit, herbs, feta, strawberry preserve, kaymak & sujuk – \$19
- 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** – \$16
- HONEY GLAZED FETA PIE** – caraway seeds – \$15
- ZUCCHINI CAKES** – cilantro, green onion, dill, labne sauce – \$15
- SPICED YOGURT EGGS** – sunny side eggs with garlic yogurt, dill and chili, brown butter + bread – \$15
- BAGEL & LOX**– sesame bagel, cream cheese, capers, cucumbers, tomato, fresh onion – \$18
- 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** – Bill-E’s bacon, sunny side up eggs + bread OR pancakes – \$19
- ZAATAR EGGS & SUJUK** – sunny side up eggs with spiced 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
- BREAKFAST PIDE** – mozzarella, tomato, sujuk, egg, basil, sesame – \$18
- CROISSANT FRENCH TOAST** – hazelnuts, cinnamon, apricot, raisins, ice cream & syrup – \$17
- PANCAKES** – blueberry or chocolate chips + maple ganache & syrup – \$16
- NUTELLA CREPE** – \$15
- DARK CHOCOLATE HAZELNUT CREPE** – \$15

SALADS & BOWLS

- 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
- FRENCH ONION SOUP** – gouda cheese + bread – \$12
- CURRY CAULIFLOWER BOWL** – cilantro, raisins, green tahini , labne, chestnuts – \$18
- SALMON BOWL** – caraway, sesame, cilantro, green tahini, fava beans, dill, coconut rice – \$20

SANDWICHES

- TUNA MELT** – house made tuna salad, tomato, cheese on a toasted country bread – \$17
- SEASONED CHICKEN SANDWICH** – lettuce, tomato, jalapeños, cilantro, onion, lemon mayo, country bread – \$18
- CAPRESE SANDWICH** – burrata, marinara, basil pesto, chili oil, balsamic glaze, house baguette – \$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

SIDES

SEASONED FRIES – \$6

2 LOCAL MARKET EGGS & TOAST – \$10

SIDE AVO – \$4

BILL-E’S BACON – \$8

TURKEY BACON – \$6

SMOKED SALMON – \$8

SEASONED GRILLED CHICKEN – \$7

GRILLED SALMON – \$11

DRINKS

DOUBLE ESPRESSO – \$4

TURKISH COFFEE – \$4

BVRLY LATTE – \$6.50

DRIP COFFEE – \$5

CAPPUCCINO – \$6

CORTADO – \$5

LATTE – \$6

MOCHA – \$6.50

CHAI LATTE – \$6

ICED COFFEE – \$5

MATCHA LATTE – \$7

COLD FOAM PISTACHIO MATCHA – \$8

COLD FOAM ICED MATCHA – \$8

BERRY MINT LEMONADE – \$6

FRESH OJ – \$8

FRESH LEMONADE WITH MINT – \$6

ARNOLD PALMER – \$5.50

ICED TEA – \$5

EARL GREY TEA – \$5

FRUITY GREEN TEA – \$5

FRESH MINT TEA – \$4

MEXICAN COLA – \$5

DIET COKE – \$4.50

SPARKLING WATER – \$4

STILL WATER 1 LITER – \$6.50

FLAVORS

caramel, vanilla

MILK ALT

oat, almond, pistachio + \$0.50

SMOOTHIES & SHAKES

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.

(Kindly notify our staff of any allergies or dietary needs before placing your order)