

## APPS & EGGS...

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- 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 – \$20
- FIG & HONEY TOAST** – goat cheese, lemon zest on a country bread – \$16
- AVO TOAST** – pickled onions, tomato, cilantro, black caraway & country bread – \$16
- HONEY GLAZED FETA PIE** – caraway seeds – \$16
- ZUCCHINI CAKES** – cilantro, green onion, dill, labne sauce – \$16
- SPICED YOGURT EGGS** – sunny side eggs with garlic yogurt, dill and chili, brown butter + bread – \$16
- BAGEL & LOX** – sesame bagel, cream cheese, capers, cucumbers, tomato, fresh onion – \$19
- SALMON BENEDICT** – English muffin, cream cheese spread, poached eggs & hollandaise sauce – \$20
- BEEF BENEDICT** – English muffin, cream cheese spread, poached eggs & hollandaise sauce – \$20
- 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
- OMELETTE YOUR WAY** – served with side of salad + bread – \$18
- CROISSANT EGG SANDWICH** – bacon, fig chutney, creamy spread, arugula, burnt harissa powder – \$19
- BREAKFAST PIDE** – mozzarella, tomato, sujuk, egg, basil, sesame – \$19
- CROISSANT FRENCH TOAST** – hazelnuts, cinnamon, apricot, raisins, ice cream & syrup – \$18
- PANCAKES** – blueberry or chocolate chips + maple ganache & syrup – \$17
- NUTELLA CREPE** – \$15
- DARK CHOCOLATE HAZELNUT CREPE** – \$16

## SALADS & BOWLS

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- CHICKEN CEASAR SALAD / WRAP** – \$19
- 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 – \$18
- CAPRESE SALAD** – burrata, tomato, olive oil, basil sauce – \$18
- KALE SALAD** – goat cheese, raisins, hazelnuts, chives with apple cider vinaigrette – \$18
- FRENCH ONION SOUP** – gouda cheese + bread – \$13
- CURRY CAULIFLOWER BOWL** – cilantro, raisins, green tahini, labne, chestnuts – \$20
- SALMON BOWL** – caraway, sesame, cilantro, green tahini, fava beans, dill, coconut rice – \$22

## SANDWICHES

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- TUNA MELT** – house made tuna salad, tomato, cheese on a toasted country bread – \$18
- SEASONED CHICKEN SANDWICH** – lettuce, tomato, jalapeños, cilantro, onion, lemon mayo, country bread – \$19
- CAPRESE SANDWICH** – burrata, marinara, basil pesto, chili oil, balsamic glaze, house baguette – \$18
- BEEF WRAP** – tomato, onion, fresh herbs, sumac, pickled jalapeno, bell pepper – \$19
- CHICKEN WRAP** – lettuce, tomato, onion, pickled jalapeno, herbs, tahini, goddess dressing – \$19

## SIDES

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SEASONED FRIES - \$6

2 LOCAL MARKET EGGS & TOAST - \$10

SIDE AVO - \$4

BILL-E'S BACON - \$8

TURKEY BACON - \$6

SMOKED SALMON - \$9

SEASONED GRILLED CHICKEN - \$8

GRILLED SALMON - \$11

## DRINKS

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DOUBLE ESPRESSO - \$4

TURKISH COFFEE - \$4

BVRLY LATTE - \$6.50

ORANGE CARDAMOM LATTE - \$7

BISCOFF ICED LATTE - \$7

DRIP COFFEE - \$5

CAPPUCCINO - \$6

CORTADO - \$5

LATTE - \$6

HOT CHOCOLATE - \$5

MOCHA - \$6.50

CHAI LATTE - \$6

ICED COFFEE - \$5

MATCHA LATTE - \$6.50

COLD FOAM PISTACHIO MATCHA - \$7.50

STRAWBERRY ICED MATCHA WITH COLD FOAM - \$7.50

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

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### FLAVORS

caramel, vanilla

### MILK ALT

oat, almond, pistachio + \$0.50

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## SMOOTHIES & SHAKES

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GREEN GODDESS SMOOTHIE - kale, pineapple, orange juice, lemon, cilantro - \$9

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.**

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