



# SUNDAY BRUNCH

## MAINS

### BUCKWHEAT SOURDOUGH PANCAKES

Fermented Sifted Wheat, Rye, Flax, almond cashew butter / 11  
{add Fresh Fruit +1.5 }

### TOFU SCRAMBLE

Latke, Shiitake, Greens / 12

### KOFTA TOFU SCRAMBLE

Spicy Seitan Kofta, Kale, Pita Chips / 12

## SIDES / 4.5

### SAUTÉED SHIITAKE

Kale, Garlic

### LATKES

Shredded Potatoes, Carrots, Onion

### AVOCADO

Preserved Lemon

### ALMOND CASHEW YOGURT

Berry Compote, Fresh Fruit, Muesli, Agave

## MEZZE



CHOOSE FROM:

**HUMMUS** Garbanzo, Tahini, Garlic, Lemon

**FRIED CAULIFLOWER** Tahini, Garlic, Lemon

**BABA GHANOUJ** Smoked Eggplant, Tahini, Garlic, Lemon

**FALAFEL** Garbanzo, Fava, Green Onions

**LABNEH** Fermented Cashews, Mint, Zaatar

**FRIED TOMATOES** Garlic, Zhoag, Tahini Sauce

## THICK CUT TOAST

### ALMOND BUTTER

with Apricot or Raspberry Preserves / 5

### PEANUT BUTTER

with Apricot or Raspberry Preserves / 4

### AVOCADO

with Preserved Lemon, Tahini Sauce, Black Sesame / 5

### CASHEW CHEESE

with Apricot or Raspberry Preserves / 5

## MANAKISH FLATBREADS

### ZAATAR

Dried Herbs, Sesame, Olive Oil / 6

### ONION

Sumac, Pine Nuts, Olive Oil / 6

### CASHEW CHEESE

Kalamata Olives, Fried Tomatoes / 7

### SHIITAKE MUSHROOM

Greens, Garlic / 7

## SALADS / 12

{add Tofu or Avocado + 2 }

### AVOCADO

Preserved Lemon, Radish, Green Onion, Pita Chips, Tahini Dressing

### FALAFEL

Mediterranean Slaw, Pickled Turnips, Pita Chips, Tahini Dressing

## SOUP of the DAY / 4.5

## SAUCES

{ Choose one complimentary sauce / Additional sauces +1 }

### HARISSA

Smoked Pepper Hot Sauce

### ZHOUG

Cilantro Parsley Hot Sauce

### TAHINI

Lemon, Garlic

Please let us know if you have a nut allergy or any other food allergies.