



# BRUNCH

## AMERICAN BREAKFAST 9.5

bacon, sausage, cheese eggs, potatoes, house made pop tart

## LAPSANG SOUCHONG BENEDICT\* 11.5

poached eggs, Lapsang Souchong tea sausage, English muffin, hollandaise, potatoes

## PORK BELLY FRIED RICE\* 11.5

char sui glaze, carrot, onion, peas, scallion, water chestnut, fried egg GF

## GREEK SCRAMBLE 9.5

eggs with spinach, tomato, olives, feta, potatoes & a biscuit

## KOOKOO SABZI 10

Persian herb omelette, baba ghanoush, crispy saffron rice, walnuts, house made naan

## HOMEMADE GRANOLA 8.5

dried fruit, assorted nuts, served with yogurt & fresh fruit

## TWO EGGS WITH POTATOES & A BISCUIT 7.5

add ham, bacon or sausage links 9.5

## WHOLE WHEAT CHAI PANCAKES 8.5

add eggs & ham, bacon or sausage links 11.5

## BUTTERMILK PANCAKES 8

add eggs & ham, bacon or sausage links 11

## FRENCH OMELETTE 10

ham, mushrooms, Gruyere, chives, potatoes & a biscuit

## BREAKFAST BANH MI SANDWICH\* 10

pork belly, eggs, baguette, cucumber, cilantro, pickled daikon & carrot, chili aioli

## MEXICAN CHILAQUILES 10.5

cotija cheese, red pepper, onion, cilantro, Mexican crema, pickled jalapeno, radish, crispy tortilla chips, two eggs any style, enchilada mole

## INDIAN DOSA 10.5

Indian crepe, curried scrambled eggs, spinach, potato, onion, mango lassi, apricot-cherry chutney

## PERSIAN CHICKPEA KUFTEH\* 12

chickpea croquettes with herbs & spices, Persian tomato sauce, sautéed greens, pomegranate reduction, sunny egg

## SPICY INDONESIAN PEANUT NOODLES Tofu 12 Chicken 12

rice noodles, carrots, broccoli, cabbage, bean sprouts, peppers, spicy peanut sauce GF

## CUBAN SANDWICH 12

Lapsang tea rubbed pork, Gruyere cheese, house made pickles, Dijon aioli, pressed Cuban roll, French fries

## PERSIAN KOTLET SANDWICH 12

beef, lamb, onion & potato cutlet, shirazi salad, lavash, carrot salad

## KOREAN PAN FRIED NOODLES Chicken or Tofu 12 Pork Belly 14

red onion, carrots, Fresno peppers, scallion, water chestnuts, bok choy, bean sprouts

## LAPSANG SOUCHONG BULGOGI 11

tea roasted beef, butter lettuce, spicy cucumbers, Korean dipping sauce, sesame noodle salad

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF denotes gluten free items. Many brunch items are gluten free with the exclusion of bread.

All ingredients are not listed on the menu; please be specific with your server regarding any dietary restrictions.

Some dishes may be modified for vegan, vegetarian & gluten free diets. An 18% gratuity may be added to parties of 6 or more. Split plate fee is \$3. One check will be presented to the table. We will gladly split payments accordingly.



## APPETIZERS

INDIAN SAMOSAS 7.5  
fried pastry of spiced potato, onion & peas,  
cucumber yogurt, mango chutney

PALATSCHINKEN 9  
Austrian crepes, sweetened cheese,  
apple sauce, mint, candied walnuts

HUMMUS PLATE 7.5  
cucumbers, tomatoes, olives,  
pickled onions, house made flatbread

GREEK MEATBALLS 8  
sweet tomato sauce, raita, feta

ARGENTINIAN MUSHROOMS 8  
roasted mushrooms, chimichurri,  
goat cheese

MEXICAN CARROT SALAD 8  
roasted rainbow carrots, peanut sesame mole,  
radish, mint, cilantro, greens, and lime

## SOUP DU JOUR

Cup 4 / Bowl 6

## ON THE SIDE

Sausage Link, Bacon or Ham	3
Potatoes	3
Fruit	3.5
One Egg	1.5
House Made Naan	2.5
Biscuit	1
Scone	2.75
Real Maple Syrup	2.5
One Pancake	2.5
Dolmas (2)	2
Hummus	3.5
Pop Tart	3

## SALADS

*add: salmon 5 shrimp 4 tofu 2.5 chicken 2.5*

SIDE SALAD 5  
mixed greens, celery root, apples, walnuts,  
Lady Grey's Garden tea vinaigrette GF

ITALIAN FARRO SALAD 10  
arugula, shaved parmesan, radish, grape, pistachio,  
apple cider vinaigrette

MEDITERRANEAN SALAD 12  
mixed greens, hummus, dolmas, cucumber,  
tomato, feta, olives, herb vinaigrette,  
house made flatbread

RUSSIAN BEET SALAD 11.50  
butter lettuce, roasted beets,  
gold potatoes, bacon, cherry tomatoes,  
hard cooked egg, Dijon dressing GF

JAPANESE NOODLE SALAD 11  
salmon 15 tofu 12  
Houjicha sesame ramen, shredded carrot,  
daikon, Napa cabbage, lettuce, spicy seaweed

## BRUNCH LIBATIONS

MIMOSA 6  
classic orange or hibiscus tea

BLOODY MARY 6

GRASS HOP-AH CIDER 6  
Colorado

WHITE PEACH SANGRIA 7.5  
white peach tea, house white wine

LAVENDER MULE 8  
2.5 Svedka vodka, lavender & Romantic Garden sim-  
ple, blueberry, fresh lemon, ginger

HIBISCUS BREEZE 8  
coconut rum, white rum, hibiscus, pineapple, OJ

SPEYSIDE CHAI 10  
Glenfiddich 14 year, house chai