$10 \%$ DC tax is added to all checks | $20 \%$ Gratuity charge is added to parties of 5.

## BRUNCH REGULAR MENU

(All eggs are served with roasted potatoes, and side salad.) Substitute egg whites for (\$3.99) | Add white or wheat toast for (\$1.50)

EGGS BENEDICT (Nut-free) (Ask your server for Gluten-free option.) Two poached eggs and Canadian bacon topped with hollandaise sauce. (\$17.50)
(Vegetarian) EGGS FLORENTINE (Nut-free) (Ask your server for Gluten-free option.) Two poached eggs, and tomatoes, spinach topped with hollandaise sauce. (\$16.99)

KOFTE BENEDICT (Nut-free) (Ask your server for Gluten-free option.)
Two poached eggs, and Turkish-style beef and lamb meatballs, seasoned with parsley, and onions served yogurt sauce. (\$20.95)

MEZE EGGS (Nut-free) (Ask your server for Gluten-free option.) Two poached eggs, and smoked salmon topped with hollandaise sauce. (\$19.99)

SUCUK EGGS (Nut-free) (Gluten-free) (Dairy-free)
Dry spicy sausages with two over-easy eggs. (\$19.99)

DONER (GYRO) EGGS (Nut-free) (Gluten-free)
Thin sliced marinated lamb and veal cooked with an open flame on a vertical split. Shaved-off in tender thin with two over-easy eggs. (\$22.95)

STEAK \& EGGS (Nut-free) (Gluten-free) (Dairy-free)
6 oz . Grilled sirloin steak with two over-easy eggs. (\$23.95)
(Vegetarian) SPINACH OMELETTE (Nut-free) (Gluten-free) (Dairy-free)
Three eggs, fresh spinach, and mozzarella cheese. (\$15.99)
(Vegetarian) VEGGIE OMELETTE (Nut-free) (Gluten-free) (Dairy-free)
Three eggs, sautéed tomatoes, green peppers, and onions. (\$16.99)
(Vegetarian) YUMURTALI SAKSUKA (Nut-free) (Gluten-free)
Fried eggplant, zucchini, fresh green \& red peppers, potatoes served with tomato sauce topped with 2 over easy eggs. (\$17.50)
~ BRUNCH SPECIALS ~
BOSPHORUS BREAKFAST (Nut-free) (Ask your server for Vegetarian option.)
Traditional Turkish Breakfast: Hummus, Dry Beef Sausage, Cigar Borek, Hard Boiled Egg Assorted Cheeses, Tomatoes, Cucumbers, and Olives. Served with Tea or Coffee. (\$20.95)

MEZE BREAKFAST (Nut-free) (Ask your server for Vegetarian option.)
French Toast, Roasted Potatoes, and Side Salad. (\$20.95)
Choice Of Your: (Any Style Two Eggs), (Chicken Sausage or Turkey Bacon), (White or Wheat Toast Bread)

Made from homemade cinnamon bread/mixed fresh fruit/powdered sugar. (\$14.95)
(Vegetarian) FRENCH TOAST SANDWICH (Nut-free)
Made from 3 layers of homemade cinnamon bread/mixed fresh fruit/whipped cream/ powdered sugar topped with chocolate sauce and maple syrup on the side. (\$17.95)
~ BRUNCH BURGERS \& SANDWICHES ~
(Add mozzarella or feta cheese to any sandwich or burger for \$3)
(Vegetarian) MUCVER BURGER (Nut-free)
Zucchini fritters, lettuce, tomato, hummus, served with mix green salad. (\$16.95)

GRILLED CHICKEN SANDWICH (Nut-free)
Grilled chicken breast, lettuce, tomato, hummus, served with French fries. (\$17.95)

SIRLOIN STEAK SANDWICH (Nut-free)
Sirloin steak, lettuce, tomato, yogurt mayo, served with French fries. (\$22.95)
~ BRUNCH SIDES ~

| TURKEY BACON | $\mathbf{( \$ 4 . 9 9 )}$ |
| :--- | ---: |
| CANADIAN BACON | $\mathbf{( \$ 4 . 9 9 )}$ |
| CHICKEN SAUSAGE | $\mathbf{( \$ 4 . 9 9 )}$ |
| SUCUK | $\mathbf{( \$ 8 . 5 0 )}$ |
| FRENCH FRIES | $\mathbf{( \$ 6 . 0 0 )}$ |
| ROASTED POTATOES | $\mathbf{( \$ 5 . 0 0 )}$ |
| MIXED GREEN SALAD | $\mathbf{( \$ 8 . 5 0 )}$ |
| ENGLISH MUFFIN | $\mathbf{( \$ 2 . 5 0 )}$ |
| TOAST BREAD (White or Wheat) | $\mathbf{( \$ 2 . 0 0 )}$ |
| TWO EGGS ANY STYLE | $\mathbf{( \$ 8 . 9 9 )}$ |

~ BRUNCH BEVERAGES ~

| Turkish Coffee | $\mathbf{( \$ 3 . 9 9 )}$ |
| :--- | ---: |
| Turkish Tea - (One Refill) | $\mathbf{( \$ 2 . 9 9 )}$ |
| House Gourmet Coffee - (One Refill) | $\mathbf{( \$ 3 . 5 0 )}$ |
| Fruit Juice (Orange or Peach or Sour Cherry) | $\mathbf{( \$ 5 . 0 0 )}$ |
| Fresh Strawberry Mint Lemonade | $\mathbf{( \$ 8 . 0 0 )}$ |
| Lavender Mint Lemonade | $\mathbf{( \$ 8 . 5 0 )}$ |
| Lemonade | $\mathbf{( \$ 5 . 0 0 )}$ |
| Mimosa | $\mathbf{( \$ 9 . 0 0 )}$ |
| Bellini | $\mathbf{( \$ 9 . 9 0 )}$ |
| Bloody Mary | $\mathbf{( \$ 1 1 . 0 0 )}$ |

Our olives contain pits.

Please inform our staff if you have any food allergies or intolerances.
Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness.

