

BRUNCH SPECIALS

fresh made soups

cup 4 bowl 6

Chicken Vegetable

With or without matzoh balls

Crab-Corn Chowder 6/8

VEGAN **GF** **Thai Coconut Mushroom**

V **GF** **Chilled Cucumber Yogurt**

fresh dill

brunch and lunch

✦ Breakfast Served Until 3PM

✦ **Blackened Crab Cakes Benedict 16**

Crab cakes topped with poached eggs and Hollandaise with home fries

✦ **Challah Bread French Toast with Berry Compote 14**

real maple syrup and yogurt

✦ **Cheese Steak Frittata 14**

Sautéed filet mignon tips, onions and peppers with mozzarella cheese

Open-Faced Tuna Melt 14

Tuna salad with sprouts, tomato, capers and cucumber on a pita with kashkaval cheese and choice of sweet potato chips, french fries or side salad

Lamb Burger 14

Ground lamb mixed with spinach and feta on brioche bun with mixed greens, tomatoes, red onions and jalapeno mayo

Salmon Fillet BLT Wrap 15

Curry mayo, mesclun, tomatoes and red onions

beverage specials

Iced Blueberry Green Tea 3

Tuco-Style Freakout 10

16.9oz - Agave Mead with Lime

Citrus Sangria 9

Vinho verde, Absolut Ruby Red, fresh fruits