

COLD STARTERS (MEZZA)

Hummus	7.00
Garbanzo Beans mixed with Lemon Juice, Garlic, with a splash of Olive Oil	
Tabouli	7.00
Mix of Parsley, Tomatoes, Green Onions, Fresh Mint, Bulgur, Lemon Juice and Olive Oil	
Khyar B'laban	7.00
Yogurt Cucumber salad with Garlic and fresh Dill	
Rihan	8.00
Fresh Tomatoes and grilled Italian Eggplant dressed in a special Basil Sauce	
Babghanouge	8.00
Roasted Eggplant mixed with Tahini Sauce, Garlic, with Lemon Juice and a drizzle of Olive Oil	
M'nazaleh	8.00
A ratatouille of thinly sliced marinated grilled Eggplant, Red Bell Peppers, Tomatoes, Walnuts, Garlic, with a splash of Lemon Juice and Olive Oil	
Starting Combination (2 or 4 persons)	12 / 16
Sampling of all Cold Starters	

SOUP & SALADS (CARB FREE)

add Falafel for \$2.95 / Lamb or Chicken Shawarma for \$4.95
Prawns or Fish for \$5.95

Soup Cup / Bowl	3.95 / 6.95
Appetizing Vegetarian-base Lentil Soup	
Mediterranean	9.95
A Spring mix of Cucumbers, Tomatoes, Olives, Red onions, and Grilled Eggplant in a Zesty Sumac Wine Vinegar, Olive Oil and creamy Valbreso Feta Cheese	
Fattoush	9.95
A harmonious mix of Cucumbers, Tomatoes, Green Onions, Fresh Mint, and Grilled Eggplant coated with Sumac and a special Pomegranate Lemon Vinaigrette, accompanied by Pita Croutons	

MEDITERRANEAN WRAPS

served in Lavash Bread with Potatoes & Salad

Falafel	8.95
with grilled eggplant add \$1.00 served in a wrap with a tomato garlic parsley lemony Tahini Sauce	
Vegetarian	8.95
Charbroiled Eggplant, caramelized Onions, Cauliflower, finely chopped Sumac Salad and Rihan (our famous Basil / Pesto Spread)	
Chicken, Lamb Shawarma or Kufta (ground lamb & beef)	9.95
Thinly Sliced Lamb or Chicken tossed with grilled Onions, splashed with a hint of Tahini Sauce & Hummus	
Barhouni (customers' favorite)	10.95
Sautéed Chicken or Lamb with Mushrooms and grilled Onions seasoned with Hummus and Shatta (a spicy sauce)	
Fish Wrap	11.95
Grilled Alaskan Halibut marinated in a Lemon Cumin, Garlic, Sumac and Olive Oil drizzled with Tahini Sauce	

THINK DRINKS

Soda / San. Pellegrino 750ml	1.95 / 4.95
Milk	2.00
Coffee, Tea, Iced Tea	2.25
Espresso Single / Double	2.50 / 3.00
Hot Chocolate	3.00
Café au Lait	3.00
Laban (Mint Yogurt Drink)	3.50
Mango or Pomegranate Laban	5.00
Hot or Iced Americano	3.50
Herbal Mint Tea / Iced Herbal Mint Tea	3.50
Italian soda, Virgil's Root Beer, Cream or Cherry Cream Soda	3.50
Juice	3.50
Lemonade, Orange, Cranberry, Apple, Grapefruit, Cranberry / Orange and V8	
Cappuccino, Machiatto Single / Double	3.50 / 4.00
Hot or Iced Latte or Mocha Single / Double	3.50 / 4.00
All Espresso Drinks are made with 2% Milk, add \$1.00 for Soy Milk	
Divine Spicy Chai (paegean style freshly brewed)	4.00
Pomegranate Juice	4.00
Pomegranate / Orange Juice Mix (delicious!)	
Beer	5.00
Anchor Steam, Casablanca, Urquell, Chimay, Boont Amber Ale, Amstel Light, or Almaza Pilsner (lebanese)	
Wine/ Champagne	7.00
Please inquire with your Server about our eclectic wine list	
Mimosa	7.00
Choice of Orange, Cranberry, Grapefruit or Pomegranate	
Large 750 Chimay or Saison du Pont	14.00

FRITTATAS (OPEN FACE OMELET)

served with toast & potatoes
add Cup of Fruit for \$1.95
for eggwhite Frittatas add \$1.00

Greek	8.50
Spinach, Green Onions, Tomatoes, Red Bell Peppers, Mushrooms, and Feta Cheese	
Chicken Apple Sausage	8.95
Mushrooms, Spinach, Chipotle Peppers, Roasted Jalapeños, Onions, Cheddar, and Fresh Salsa	
Smoked Salmon	9.95
with Spinach, Red Onion, and Sour Cream	
Grilled Chicken	9.95
Sun Dried Tomatoes, Spinach, Mushrooms, and Goat Cheese	
New Orleans	10.95
Crab, Green Onions, Cheese, topped with Hollandaise Sauce	

BENEDICTIONS

Saturday & Sunday Only
an English Muffin topped with Poached Eggs, Hollandaise Sauce served with Potatoes
add \$1.95 for Fruit Cup

Florentine with Tomato & Spinach	8.95
add Avocado for \$1.00	
Smoked Applewood Bacon & Tomato	9.95
add Avocado for \$2.00	
Smoked Turkey	9.95
Black Forest Ham or Canadian Bacon	9.95
add Spinach or Tomato for \$1.00 each. Avocado \$2.00	
Smoked Salmon	10.95
Lepricon (corned beef & onion)	10.95
Lamb or Chicken (shawarma meat & grilled onion)	10.95
Chesapeake Style Crab Cake	11.95

FAT STACKS

served with 100% Pure Maple Syrup
add Cup of Fruit for \$1.95

Whole Wheat Pancakes	8.95
with Ginger and Cinnamon	
Buttermilk Pancakes	8.95
add Banana, Pecans, or Coconut Flakes for \$1.00 each	
Corn Flake Crusted French Toast	9.95
(The One and Only) Sprinkled with Powdered Sugar	

EGGS ETCETERA

Two Eggs (any style) served with Toast & Potatoes	5.95
Add to Two Eggs	9.95
01. Two Pancakes or French Toast & Fruit	
02. Bacon, Chicken Apple Sausage, Black Forest Ham, or Canadian Bacon, Potatoes, Toast & Fruit	

THREE HASHES

Corned Beef Brisket, Lamb or Smoked Salmon Hash (It's the Real Thing)	12.95
Topped with Three Eggs (any style), with Grilled Onions and Red Bell Peppers	

OMELETTES

served with toast & potatoes
add Cup of Fruit for \$1.95
for eggwhite Omelettes add \$1.00

Herbavacious	8.50
Spinach, Mushrooms, Onion, Avocado, and Salsa add Goat Cheese \$1.50	
Traditional	8.95
Black Forest Ham, and Cheese	
Mexican	9.95
Chorizo, Guacamole, Onions, Pico De Gallo, and Cheese	
San Franciscan	9.95
Smoked Turkey, mixed Cheeses, Spinach, and Mushrooms with Avocado add \$1.00	
Cajun	10.95
Louisiana Sausage, Shrimp, Cheese, Red Peppers, and Red Onions	
Fisherman	10.95
Real Crab, Spinach, Mushrooms, Onion, and mixed Cheese	

SCRAMBLERS

served with toast & potatoes
add Cup of Fruit for \$1.95
for eggwhite Scramblers add \$1.00

Mediterranean	8.50
Spinach, Feta, Olives, topped with roasted Almonds	
Californian	8.50
Tomato, Avocado and Cheese	
Noe Valley	8.95
Smoked Chicken Apple Sausage, Tomato, Green Onions, and Feta Cheese	
Western	8.95
Chorizo, Onion, Guacamole, Sour Cream, and Pico de Gallo (Fresh Salsa)	
Morning	8.95
Applewood Smoked Bacon, Green Onions, Tomatoes, Cheese, and Spinach with Avocado add \$1.00	
Alaskan	9.95
Smoked Salmon, Cream Cheese, and Green Onions with Avocado add \$1.00	

SIDE IDEAS

Toast or English Muffin	1.50
Avocado, Tomato, or Spinach	2.00
One Egg / Two Eggs	2.00 / 3.50
House Potatoes	2.50
Cream Cheese, Sour Cream, Feta Cheese	2.50
Smoked Chicken Apple Sausage	2.75
Bagel & Cream Cheese	2.95
Salsa (Pico de Gallo), Tahini, or Yogurt Sauce	3.00
Applewood Smoked Bacon or Canadian Bacon	3.00
Black Forest Ham, Chorizo, Louisiana Sausage	3.00
Short Stack (Buttermilk or Whole Wheat)	4.50
Fresh Fruit Salad Cup / Bowl	3.95 / 6.95