



## brunch

### MEZZE MORNING \$24 (V)

baba ganouj, hummus, warm olives, spiced nuts, bread, whipped olive oil, jam & fruit

### BEEF CURED GRAVLAX \$21

on pumpernickel with quark, chives, crispy capers, pickled red onions

### POFFERTJES \$16 (VG)

fluffy little pancakes with maple syrup, coulis, whipped cream

### SHAKSHUKA \$18 (VG)

fragrant tomato broth, two poached eggs, crumbled feta, fresh herbs & crusty bread

### HASH \$21 (GF)

bacon, ham, sausage with potatoes, topped with one fried egg & pickled beets

### VEGGIE HASH \$19 (VG|GF0)

roasted & sautéed vegetables with potatoes topped with one fried egg & pickled beets

### LITTLE AMSTERDAM BENNY \$20

ask your server for today's offerings

### HUMMUS TOAST \$20 (V)

topped with sautéed mushrooms & kale, s'chug drizzle on sourdough

### BRUNCH SALAD \$16 (VG)

mixed greens with shaved cucumbers, pickled red onions, feta, poached egg, preserved lemon vinaigrette, cherry tomatoes

(V vegetarian|VG vegan|GF gluten free|GF0 gluten free option)

## add ons

Homies \$5  
Side Toast \$4  
Gravlax \$8  
Side Salad \$7  
Add One Egg \$3

\* Please inform your server of any food allergies