

# Brunch

\$59/PER PERSON  
2 COURSE MENU  
FEATURING FAMILY STYLE APPETIZERS  
& INDIVIDUALLY PLATED MAIN COURSE  
WITH OPTIONAL SIDES & DESSERT

## APPETIZERS

CHOOSE 3  
SERVED FAMILY STYLE

**Whipped Chickpea Hummus** V  
tricolore cauliflower, pomegranate, pistachio

**Za'atar Cured Salmon**  
zucchini fritters, trout roe, tzatziki

**The Greek** VEG|GF  
heirloom tomato, persian cucumbers  
barrel aged feta, kalamata olives, red onion

**Orla Salad** VEG|GF  
butter lettuce, crisp apple, walnuts  
poppy seed-yogurt dressing

**Urfa Dusted Big Eye Tuna\*** GF  
crispy falafel, whipped tahini  
salata baladi

**Yogurt & Granola** VEG  
seasonal fruit

## ENTRÉE

CHOICE OF - SERVED INDIVIDUALLY  
GUEST SELECTS UPON ARRIVAL

**Farm Egg Shakshuka**  
spicy tomato and pepper stew  
crunchy shallot, pita

**Baklava French Toast** VEG  
walnut streusel, mango jam, apollonia spice

**Wagyu Beef Hawashi\***  
egyptian style pita burger  
tabbouleh, tahina secret sauce

**Egg White Frittata** GF  
tomato raisins, spinach, feta

**Dungeness Crab Cake Benedict**  
black lime hollandaise, bloomingdale spinach

SUPPLEMENT \$10/PER PERSON

**Steak & Eggs\***  
prime flat iron, black garlic vinaigrette  
crispy onion rings

**Alexandria Fish Fry**  
spiced beer batter, steak fries  
orla tartar, harissa ketchup

**Roasted Green Circle Chicken** Gf  
lemon potatoes, chilies, feta, mint

## SIDES

SUPPLEMENT \$4/PER PERSON PER SELECTION  
SERVED FAMILY STYLE

**Hand Cut Fries & Spreads** VEG|GF

**Sausage or Bacon** GF

**Crispy Brussels Sprouts** VEG|GF

**Potato & Halloumi Hash** VEG|GF

**SMFM Seasonal Fruit** V|GF

## DESSERT

SUPPLEMENT \$10/PER PERSON  
CHOICE OF - SERVED INDIVIDUALLY  
GUEST SELECTS UPON ARRIVAL

**The Lemon**  
brightland olive oil cake  
citrus mousse, vanilla crumble

**Chocolate Cake Parfait**  
soft whip, sesame brittle  
spiced espresso caramel

VEG - Vegetarian | V - Vegan | GF - Gluten Free

All menus subject to seasonal change