Brunch Cocktails

Harissa Bloody Mary  House Smoked Tomato Mix, Vodka, Harissa, Lime, Celery Bitters
Tart Cucumber Bloody Mary  House Mix, Cucumber Vodka, Lemon, Lime, Celery Bitters
Cardamom Ice Coffee  Rye, Nitro Cold Brew, Cardamom Syrup, Amaro, Black Walnut Bitters, Cream, Sea Salt
Blackberry Spritz  Blackberry Syrup, Campari, Lemon, Sparkling Wine

Jerusalem Breakfast

Serves Two. No changes. 38

Dilled Egg Salad  Labneh, Olive Oil, Za’Atar, Rare Tuna, Harissa Mayo
Roast Corn Salad  Roast Eggplant, Tahina
Torshi (Pickled Veggies)  Matbucha, Marinated Olives
Wood-Oven Pita

Other Breakfast

Hummus, Chickpea, Hard Egg, Wood-Oven Pita 14
Falafel  Green Falafel, Hummus, Tahina, Pickle, Amba, Pita 14
Shakshuka, Soft Egg 13 (add lamb sausage or feta 3)
Omelet with Swiss Chard, Mushroom & Herbs, Roast Fingerling Potatoes 16
Hawaij Challah French Toast, Whipped Cream, Berries, Small Batch Wisconsin Maple Syrup, Izot Pepper 13
Steak & Eggs  Skirt Steak, Poached Egg, Swiss Chard Relish, Onion Jus, Roast Fingerling Potatoes 22
Jerusalem Bagel, Smoked Trout Salad, Labneh & Olive Oil, Cucumber-Tomato Salad 16
Khachapuri (Georgian Bread Boat), Cheese, Shakshuka, Soft Egg 13
Salad  House Greens, Sheep’s Milk Feta, Radish, Dates 12 (+Chicken 4 or steak 5)
House Granola, Yogurt & Fruit 8
Roast Fingerling Potatoes 5
House Lamb Bacon 8

Pitas

Cauliflower Schnitzel, Roast Onion 14  Za’Atar Chicken Schnitzel, Torshi 15
Wood-Roast Chicken, Roast Onion 15

Coffee & Tea

Moka Pot Coffee  (Serves 1-2) Pot percolated, cardamom syrup, cookies 10.5
Metropolis Single Origin Coffee  4 (refills)  Metropolis Cold Brew Nitro Cold Brew 5
Rishi Tea, Loose Leaf 4