

# BREAKFAST

## BREAKFAST SANDWICH

english muffin / free run egg / sharp cheddar / bacon / tomato / crispy potatoes 15

## THE USUAL

bacon / sausage / free-run eggs / crispy potato sourdough toast 20

## SHAKSHUKA

merguez / warm tomato & roasted pepper dip poached eggs / feta / grilled bread 19

## SMOKED SALMON BAGEL

everything bagel spice / herb whipped cream cheese capers / arugula / red onions 22

## STEAK & EGGS

n.y. striploin souvlaki / sunny side eggs / tomato salad tzatziki / greek fried patates 29

## BOUGATSA

vanilla semolina custard / flaky phyllo pastry/ caramel-chocolate ganache  
cinnamon-icing sugar 15

## MILK & HONEY

greek yogurt / thyme honey / fresh fruit / oats / pomegranate jam / croissant 14



## A STRONGER START

*because it's five o'clock somewhere or  
just because*

### MIMOSA

add bubbles to any fresh-pressed juice  
or OJ 8

### CAESAR

gin or vodka / tomato / clamato  
celery salt / horseradish 9

### BOILERMAKER

feature draft beer and a bourbon chaser 10

## COFFEE & TEA

*sustainably sourced / hand-selected  
locally craft roasted by Café Umbria*

### COFFEE

café umbria signature roast  
8oz 275 12oz 375

### ESPRESSO

double-shot 375

### AMERICANO

double shot / topped up 4

### LATTE

double shot with steamed milk 4<sup>65</sup>

### CAPPUCCINO

double shot with a mountain of milk foam 4<sup>50</sup>

### MACCHIATO

double shot with a dash of milk foam 4<sup>25</sup>

### MOCHA

rich dark chocolate with steamed milk 4<sup>75</sup>

### ORGANIC RISHI TEA

earl grey / english breakfast/ jasmine  
chamomile green tea / peppermint  
blueberry hibiscus 3<sup>75</sup>



Menu items are seasonal and are subject to change.

\*consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may  
increase your risk of foodborne illness