

# BRUNCH

## BOTTOMLESS BRUNCH \$50 PER PERSON

Two-hour time limit.

Must be enjoyed by the entire table. Includes unlimited dishes, a Bloody Mary, and a Mimosa with your choice of orange or cranberry juice

## ELEVATE YOUR BRUNCH WITH PREMIUM BEERS AND CRAFTED COCKTAILS.

Bottomless for just \$12 per person or \$4 per order.

### RED SANGRIA

Red wine, Triple Sec, Rum, Strawberry, Apple, Orange

### MARGARITA

Tequila, Triple Sec, Lime, Agave

### STRAWBERRY FIZZ

Vodka, Elderflower Liqueur, Lemon, Strawberry Puree

### LAVENDER G&T

Gin, Lavender Syrup, Tonic

### ASLIN OLD TOWN LAGER

## STARTERS

For the table

**BABA GHANOUI** | GF | DF | NF | V | VG

Smoked Eggplant, Tahini

**HUMMUS** | GF | DF | NF | V | VG

Puree of Chickpeas, Tahini

**LABNEH** | GF | NF | V

Strained Yogurt, Garlic Confit, Zaatar

**CACIK** | GF | NF | V

Strained Yogurt, Cucumber, Mint

**ACUKA** | GF | DF | V | VG

Red Pepper Paste, Walnut, Olive Oil

**TRUFFLED EGGS** | GF | NF | V

Deviled Eggs, Black Truffle, Olive Oil

**MIXED GREEN SALAD** | GF | NF | V

Cucumbers, Carrot, Avocado, Feta Cheese, Olive Oil & Fig Balsamic Dressing

**\*\*CHARCUTERIE PLATE** | GF | NF | DF

Pastrami, Smoked Turkey Breast, Smoked Salmon, Olives

**MIXED CHEESE PLATE** | GF | NF | V

Kasseri, Feta, Manchego Cheese, Fig, and Apricot

**CHERRY JAM&GOAT CHEESE** | GF | NF | V

## FLATBREADS

For the table

**MIXED CHEESE PIDE** | NF | V

Goat Cheese, Mozzarella, Diced Tomatoes

**GOZLEME** | NF | V

Stuffed Flat Bread with Spring Onion, Dill, Parsley, Feta Cheese, Olive Oil, Maras Pepper

## EGGS & PROTEINS

**We use only cage-free, organic eggs.**

Choose from below

**\*\*SALMON EGGS BENEDICT** | NF

Smoked Salmon, Guacamole, Hollandaise, Ciabatta Muffin, and Agora Fries

**\*\*CLASSIC EGGS BENEDICT** | NF

Ciabatta Muffin, Beef Bacon, Hollandaise, and Agora Fries

**\*\*KIYMALI EGGS BENEDICT**

Ground Lamb & New York Strip, Poached Egg, Garlic Yogurt, Ciabatta Muffin, and Agora Fries

**VEGETABLE OMELETTE** | GF | DF | NF | V

Mushrooms, Asparagus, Red & Green Peppers, Tomatoes, Onions, and Agora Fries

**LAMB SHOULDER** | NF

Wheat Rice, Shallots, Brown Butter

**SIS TAVUK** | GF | NF

Chicken Thighs, Yogurt Sauce

## SIDES

Choose from below

**AGORA FRIES** | GF | DF | NF | V | VG

Mustard, Olive Oil, Green Onions

**VEGGIE SAUTE** | GF | DF | NF | V | VG

Oyster Mushrooms, Asparagus, Red & Green Peppers, Onions

**FALAFEL** | GF | DF | NF | V | VG

Tahini, Mixed Greens, Tomatoes

**\*\*MARINATED SHRIMP** | GF | DF | NF

Olive Oil, Lemon Juice, Orange & Lemon Zest, Salt, Peppers

**\*\*BEEF BACON** | GF | DF | NF

**\*\*TURKISH SUCUK** | GF | DF | NF

## SWEETS

For the table

**LOKMA** | DF | V | VG

Traditional Fried Dough Balls, Chocolate Sauce, Pistachios

**GREEK YOGURT PARFAIT** | V

Mixed Berries, Granola, Honey

**FRUIT PLATE** | GF | DF | NF | V | VG

Seasonal Fruit

**GF - GLUTEN-FREE | DF - DAIRY FREE | NF - SAFE FOR NUT ALLERGIES | V - VEGETARIAN | VG - VEGAN**

We do not split or itemize checks and will accept up to 6 cards max per table.

%20 gratuity (taxable) is added to parties of 5 and more.

\*\*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a foodborne illness.

To offset rising restaurant costs (food, beverage, supplies, and labor), we have added a 3.5%(5% for parties of 9 and more) surcharge to all checks. This is in lieu of increased menu prices.

This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check, should you choose.

**BRUNCH**

