

BRUNCH

BOTTOMLESS BRUNCH

\$45 PER PERSON

Includes unlimited dishes

ADD BOTTOMLESS DRINKS

\$10 PER PERSON

Bottomless Bloody Marys & Mimosas
Choice of orange or cranberry juice, available as
an add-on to your Bottomless Brunch.

COCKTAIL SPECIALS

THYME TO BLOOM – \$10

Fig-Infused Vodka, Prosecco, Honey,
Thyme, Lemon

PURPLE KELEBEK – \$10

Butterfly Pea Flower-Infused Vodka,
Peach, Lavender, Lime

AEGEAN – \$10

Cucumber-Infused Gin, Narince, Mint,
Lemon, Soda

HIBISCUS SPRITZ – \$10

Lillet Rosé, Elderflower, Hibiscus, Prosecco

STARTERS

For the table

BABA GHANOUJ | 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 can accept a maximum of six (6) credit cards per table.

A 20% service charge will be added to parties of 5 and 6 guests. A 23.5% service charge will be added to parties of 7 or more guests.

Maryland sales tax of 6% applies to all food and non-alcoholic beverages. A 9% Maryland alcohol tax applies to all alcoholic beverages.

May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.