

BRUNCH

STARTERS

MOMED PLATE

selection of: one 8.50 | three 16.50 | five 22.50

avocado hummus / tzatziki / roasted garlic hummus / muhammara
eggplant ikra / sweet corn hummus / spiced pickles / marinated olives

MED BREAKFAST 16.50

cucumbers / feta / halvah / labneh / olives / tomatoes / radishes / walnuts / dates / rose petal jam / pita

MOMO CHIPS 7.50

herbs / sea salt / garlic aioli

CRISPY BRUSSELS SPROUTS 13.50

labneh / pomegranate molasses / lemon zest / crushed hazelnuts

ENDIVE SALAD 15.50

roasted beets / watermelon / balsamic reduction / feta / toasted pine nuts

BA'ZAAR 15.50

romaine heart / organic egg / piquillo peppers / garbanzo beans / tomatoes / avocado / halloumi / creamy dill vinaigrette

CLEOPATRA SALAD 15.50

organic butter leaf lettuce / feta / sumac / tarragon / red onions / dates / dukkah / sherry vinaigrette

BRUNCH SPECIALTIES

HANGOVER MEATBALLS 18.50

beef & lamb meatballs / spicy tomato ragu / poached organic eggs / microgreens / grilled sourdough

SHORT RIB FRICASSÉE 19.50

braised short rib / fingerling potatoes / applewood smoked cheddar / arugula / sunny organic eggs / grilled sourdough

HOUSE CURED SALMON TOAST 18.50

dill cream cheese / grilled tomatoes / poached eggs / mixed greens / herb vinaigrette / grilled french baguette

MORNING EGGS 14.50 add avocado 2

scrambled organic eggs / vine-ripened tomato / feta cheese / applewood-smoked bacon / za'atar potatoes

SHAKSHUKA 15.50

spicy tomato ragu / sunny organic eggs / roasted bell pepper / baby kale / aleppo pepper / toasted sourdough

BENEDICTS

cauliflower 16.50 | steak 20.50 | lobster 25.50

poached organic eggs / english muffin / saffron dill hollandaise / za'atar potatoes

BEGHRIR PANCAKE 14.50

three-flour moroccan crepe / black mission figs / honey butter

CINNAMON FRENCH TOAST 16.50

challah bread / seasonal berries / date syrup

DUCK SHAWARMA 17.50 gf lavash add 2

cherry tomato / fig / pickled onions / garlic aioli / arugula / house-made lavash / side salad or momo chips

FALAFEL 15.50 gf lavash add 2

avocado hummus / tomatoes / spicy pickles / arugula / rolled in house-made lavash / side salad or momo chips

SPICY SALMON 18.50 gf lavash add 2

soft herbs / blistered cherry tomato / harissa yogurt / onions / house-made lavash / side salad or momo chips

CHICKEN SOUVLAKI 16.50 gf lavash add 2

yogurt marinade / tomatoes / chickpea aioli / soft herbs / sumac vinaigrette / onions / house-made lavash / side salad or momo chips

MOMED BURGER 17.50

grass fed chuck & brisket / grilled halloumi cheese / harissa aioli / arugula / pickled red onions / brioche bun / side salad or momo chips

LAMBURGER 20.50

crispy shallots / tzatziki / arugula / tomatoes / brioche bun / side salad or momo chips

FLATBREADS & PIDE

PROSCIUTTO & MEDJOL FLATBREAD 18.50

gluten free dough / local goat cheese / olive oil / honey / aleppo

ZA'ATAR & CHEESE FLATBREAD 15.50

gluten free dough / akawi cheese / syrian olive oil

FIG AND ARUGULA PIDE 16.50

caramelized onions / akawi cheese / dukkah / red wine reduction

CALABRIAN CHILI PIDE 18.50

pamplona / salami / mozzarella / cilantro

KHACHAPOURI PIDE 19.50

akawi cheese / organic egg / spicy ohanian's beef soujuk (halal) / kalamata olives & red onions

for parties of 8 or more a 20% gratuity is added

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase risk of food borne illness, especially if you have certain medical conditions"

a 4% service charge will be added to each guest check to ensure competitive kitchen compensation.

if you would like this charge removed, please let our staff know.

executive chef: drew adams