

# AGORA | BRUNCH

Saturdays & Sundays | 11:00 AM – 3:30 PM

## BOTTOMLESS BRUNCH: \$36.99 PER PERSON

INCLUDES FULL BRUNCH MENU **PLUS** MIMOSA, BLOODY MARY, CHAMPAGNE, AND HOUSE VODKA/GIN/RUM/TEQUILA/WHISKEY (MIXED DRINKS ONLY)

**ALL GUESTS** MUST PARTICIPATE. **2 HOUR SEATING LIMIT PER RESERVATION.**  
EXCLUDES SOFT DRINKS, COFFEE, TEA, AND OTHER BEVERAGES NOT LISTED ABOVE

Mediterranean Mezze | A La Carte or Bottomless Brunch

### GIRISLER | SPREADS

<b>LABNEH</b> gf nf Strained yogurt, garlic confit, zaatar	7	<b>HTIPITI</b> gf nf Roasted red peppers, feta, thyme, olive oil	8
<b>BABA GHANOIJ</b> gf df nf  v Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil	8	<b>HUMMUS</b> gf df nf  v Purée of chickpeas, tahini, lemon juice, topped with olive oil	7
<b>CACIK</b> gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8		

### PEYNIRLER & APARETIF | CHEESES & CURES

<b>KASAR</b> gf nf Shaved, medium-hard sheep's milk cheese with orange marmalade	10	<b>SMOKED SALMON</b> gf nf With Labneh, capers and cucumbers	9
<b>GOAT CHEESE</b> gf nf Mixed with black Caraway seeds, served with honey	8	<b>TURKISH PASTIRMA</b> gf df nf Imported cured loin of beef with olive oil	8
<b>FETA</b> gf nf Creamy, mild sheep's milk cheese served with mixed cherry tomatoes and olives	8	<b>KARISIK ZEYTIN</b> gf df nf  v Marinated green and black Turkish Olives with banana pepper	5.5

### ARA SOĞUKLAR | COLD MEZZE

<b>KASIK</b> gf nf Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta, olive oil, vinegar, crushed Maras pepper, topped with a black olive	8.5	<b>PIYAZ</b> gf df nf  v Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	7.5
<b>ARUGULA</b> gf nf Tomatoes, goat cheese, lemon juice, olive oil	8.5	<b>ROMAINE</b> gf nf Romaine hearts, dill, feta and house dressing	8.5
<b>DOLMADES</b> gf df  v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5	<b>TRUFFLED EGGS</b> Deviled eggs with black truffle and pesto	7
<b>İMAM BAYILDI</b> gf df  v Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic	7.5	<b>GREEK YOGURT</b> With fresh mixed berries, granola and honey	7

gf - Gluten Free | df - Dairy Free | nf - Safe for Nut Allergies | v - Vegan

Sorry! We do not split/itemize checks and only accept up to 5 credit cards per table.

10% DC tax is added to all checks | 20% Gratuity charge is added to parties of 5 or more.

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

## BRUNCH MEZZE

<b>FETA AND SPINACH OMELETTE</b> gf nf 11 Feta cheese and sautéed spinach	<b>VEGETABLE OMELETTE</b> gf nf df 11 Asparagus, mushrooms, and peppers
<b>MANCHEGO OMELETTE</b> gf nf 11 Manchego cheese, basil, and tomatoes	<b>SCRAMBLED EGGS WITH SUJUK</b> gf nf df 9.5 Turkish beef sausage and scrambled eggs
<b>CLASSIC EGGS BENEDICT</b> nf 11 Canadian bacon and Hollandaise, served on English muffins	<b>SALMON EGGS BENEDICT</b> nf 11 Smoked Salmon, Hollandaise, and capers, served on English muffins
<b>KOFTE EGGS BENEDICT</b> nf 11 Lamb and beef patties with Cacik, served on English muffins	<b>PASTIRMA EGGS BENEDICT</b> nf 11 Cured beef loin and Hollandaise, served on English muffins
<b>BREAKFAST WRAP</b> nf 11 Chicken hash, scrambled eggs, Harrisa, greek yogurt	<b>CILBIR</b> gf nf 9.5 Two farm fresh poached eggs topped with yogurt, sumac, oregano, and spicy oil
<b>GRILLED CHEESE SANDWICH</b> nf 10 Sourdough bread with Swiss cheese, served with tomato jam	<b>BAKLAVA FRENCH TOAST</b> 10 Challah bread, baklava syrup, pistachios, fresh berries and whipped cream

## PIDELER | FLAT BREADS

<b>PEYNIRLI PIDE</b> nf 8 Flat bread topped with feta, mozzarella, and diced tomatoes	<b>SUJUKLU PIDE</b> 8.5 Flat bread topped with Turkish beef sausage, mozzarella, and pesto
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## SIDES

<b>TURKISH BEEF SAUSAGE (SUJUK)</b> 5	<b>CHICKEN MERGUEZ SAUSAGE</b> 4
<b>HICKORY SMOKE BACON</b> 4	<b>HOME FRIES</b> 4

## A LA CARTE BEVERAGE OPTIONS

<b>BLOODY MARY   BLOODY MARIA   CHAMPAGNE   MIMOSA</b> 5	
<b>BOTTOMLESS BLOODY MARY   BLOODY MARIA   CHAMPAGNE   MIMOSA</b> 15	
<b>TURKISH COFFEE**</b> 3	<b>TURKISH TEA</b> 2
<b>COFFEE</b> 3	<b>HOT TEA</b> 2.75
<b>ESPRESSO</b> 3.25	<b>LATTE   CAPPUCINO</b> 3.75
<b>SOFT DRINKS</b> 3	<b>ICED TEA</b> 3
<b>JUICES</b> <i>Cranberry, Orange, Grapefruit, Pineapple, Apple, Apricot, Cherry</i> 3	

**\*\*TURKISH COFFEE IS MADE TO ORDER WITH:**

**SADE** (no sugar) | **AZ SEKERLI** (touch of sugar) | **ORTA SEKERLI** (medium sugar) | **COK SEKERLI** (very sweet)

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