

# AGORA | BRUNCH

## BOTTOMLESS BRUNCH: \$36.99 per person

Includes full brunch menu **PLUS** Mimosa, Bloody Mary, Champagne, and House Vodka/Gin/Rum/Tequila/Whiskey (Mixed Drinks with Sodas or Juices only)  
\*no shots, neat or on the rocks

ALL GUESTS must participate. 2 HOUR SEATING LIMIT PER RESERVATION  
Excludes coffee, tea, and other beverages not listed above

### Mediterranean Mezze | A La Carte or Bottomless Brunch

#### GIRISLER | SPREADS

|   |   |  |   |
|---|---|--|---|
| <b>LABNEH</b> nf  | 7 | <b>HTIPITI</b> gf nf                           | 8 |
| Strained yogurt, garlic confit, zaatar                  |   | Roasted red peppers, feta, thyme, olive oil    |   |
| <b>BABA GHANOUJ</b> gf df nf v                          | 8 | <b>HUMMUS</b> gf df nf v                       | 7 |
| Smoked eggplant, garlic, tahini, lemon juice, olive oil |   | Chickpea purée, tahini, lemon juice, olive oil |   |
| <b>CACIK</b> gf nf                                      | 8 |  |   |
| Strained yogurt, cucumber, mint, garlic, olive oil      |   |  |   |

#### PEYNIRLER & APARETIF | CHEESES & CURES

|  |    |  |     |
|--|----|--|-----|
| <b>KASAR</b> gf nf   | 10 | <b>SMOKED SALMON</b> gf nf                 | 9   |
| Medium-hard sheep's milk cheese with orange marmalade        |    | With Labneh, capers, cucumbers             |     |
| <b>GOAT CHEESE</b> gf nf                                     | 8  | <b>TURKISH PASTIRMA</b> gf df nf           | 8   |
| With black Caraway seeds, honey                              |    | Cured beef loin with olive oil             |     |
| <b>FETA</b> gf nf  | 8  | <b>KARISIK ZEYTIN</b> gf df nf v           | 5.5 |
| Mild, sheep's milk cheese with mixed cherry tomatoes, olives |    | Mixed marinated olives with banana peppers |     |

#### ARA SOĞUKLAR | COLD MEZZE

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

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

*A la Carte egg dishes served with Home Fries*

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

|  |   |
|--|---|
| <p><b>PEYNIRLI PIDE</b> nf 8<br/>Flat bread topped with feta, mozzarella, diced<br/>tomatoes</p> | <p><b>SUJUKLU PIDE</b> 8.5<br/>Flat bread topped with Turkish beef sausage,<br/>mozzarella, pesto</p> |
|--|---|

## SIDES

|   |  |
|---|--|
| <p><b>SUJUK (Turkish Beef Sausage)</b> gf df nf 5</p> <p><b>HICKORY SMOKED BACON</b> gf df nf 4</p> | <p><b>CHICKEN MERGUEZ SAUSAGE</b> gf df nf 4</p> <p><b>HOME FRIES</b> gf df nf 4</p> |
|---|--|

## A LA CARTE BEVERAGE OPTIONS

|   |   |
|---|---|
| <p><b>BLOODY MARY   BLOODY MARIA   CHAMPAGNE   MIMOSA</b> 6</p> <p><b>BOTTOMLESS BLOODY MARY   BLOODY MARIA   CHAMPAGNE   MIMOSA</b> 16<br/><i>*2 hour limit</i></p> <p><b>TURKISH COFFEE**</b> 3</p> <p><b>COFFEE</b> 3</p> <p><b>ESPRESSO</b> 3</p> <p><b>SOFT DRINKS</b> 3</p> <p><b>JUICES</b> Cranberry, Orange, Grapefruit, Pineapple, Apple, Apricot, Cherry 3</p> | <p><b>TURKISH TEA</b> 2</p> <p><b>HOT TEA</b> 2.75</p> <p><b>LATTE   CAPPUCCINO</b> 3.75</p> <p><b>ICED TEA</b> 3</p> |
|---|---|

\*\*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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