

AGORA | BRUNCH

BOTTOMLESS BRUNCH: \$38.99 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

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

PEYNIRLER & APARETIF | CHEESES & CURES

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

ARA SOĞUKLAR | COLD MEZZE

KASIK gf nf Diced tomatoes, onions, parsley, cucumber, red/green peppers, feta, olive oil, vinegar, crushed Maras pepper, black olive	8.5	PIYAZ gf df nf v Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	7.5
ARUGULA gf nf Tomatoes, goat cheese, lemon juice, olive oil	8.5	ROMAINE gf nf Romaine hearts, dill, feta, house dressing	8.5
BRIAM gf nf Roasted eggplants, zucchini, onions, carrots, potatoes, tomatoes, fresh herbs; topped with feta	8	TRUFFLED EGGS gf Deviled eggs with black truffle, pesto	7
GREEK YOGURT PARFAIT With fresh mixed berries, granola, 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

<p>FETA AND SPINACH OMELETTE gf nf 9 Feta cheese, sautéed spinach</p> <p>MANCHEGO OMELETTE gf nf 9 Manchego cheese, fresh basil, tomatoes</p> <p>CLASSIC EGGS BENEDICT nf 6 Canadian bacon, Hollandaise, poached egg; served on a English muffin</p> <p>KOFTE EGGS BENEDICT nf 8 Lamb and beef patty, poached egg, çacik; served on a English muffin</p> <p>BREAKFAST WRAP nf 10 Chicken hash, scrambled eggs, Feta, Harrisa, Greek yogurt,</p> <p>GRILLED CHEESE SANDWICH nf 10 Brioche bread with a 3 cheese blend, topped with feta; served with tomato jam</p> <p>MERGUEZ -SWEET POTATO HASH 10 Lamb sausage, Halloumi, Harrisa yogurt, Fried Egg</p>	<p>VEGETABLE OMELETTE gf nf df 8 Asparagus, mushrooms, peppers</p> <p>SUJUK SCRAMBLED EGGS gf nf df 9.5 Turkish beef sausage, scrambled eggs</p> <p>SALMON EGGS BENEDICT nf 9 Smoked Salmon, Hollandaise, poached egg, capers; served on a English muffin</p> <p>PASTIRMA EGGS BENEDICT nf 7 Cured beef loin, poached egg, Hollandaise; served on a English muffin</p> <p>CILBIR gf nf 8 Two farm fresh poached eggs topped with yogurt, sumac, oregano, spicy oil</p> <p>BAKLAVA FRENCH TOAST 7 Challah bread, baklava syrup, pistachios, fresh berries, whipped cream</p> <p>AGORA FRIES nf df 6 Mushrooms, Norland potatoes, onions, red & green peppers, tomatoes; topped with Honey-Ajuka</p>
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PIDELER | FLAT BREADS

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

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

A LA CARTE BEVERAGE OPTIONS

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