

# 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

<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>BRIAM</b> gf nf	8	<b>TRUFFLED EGGS</b> gf	7
Roasted eggplants, zucchini, onions, carrots, potatoes, tomatoes, fresh herbs; topped with feta		Deviled eggs with black truffle, pesto	
<b>GREEK YOGURT PARFAIT</b>	7		
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

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

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

<p><b>SUJUK (Turkish Beef Sausage)</b> gf df nf 5</p>	<p><b>CHICKEN MERGUEZ SAUSAGE</b> gf df nf 4</p>
<p><b>HICKORY SMOKED BACON</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 <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> <i>Cranberry, Orange, Grapefruit, Pineapple, Apple, Apricot, Cherry</i> 3</p>	<p><b>TURKISH TEA</b> 2</p> <p><b>HOT TEA</b> 2.75</p> <p><b>LATTE   CAPPUCINO</b> 3.75</p> <p><b>ICED TEA</b> 3</p>
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\*\*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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