

AGORA | BRUNCH

BOTTOMLESS BRUNCH: \$39.99 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	7	HTIPITI gf nf	8
Strained yogurt, garlic confit, zaatar		Roasted red peppers, feta, thyme, olive oil	
BABA GHANOUJ gf df nf v	8	HUMMUS gf df nf v	7
Smoked eggplant, garlic, tahini, lemon juice, olive oil		Chickpea purée, tahini, lemon juice, olive oil	
CACIK gf nf	8		
Strained yogurt, cucumber, mint, garlic, olive oil			

PEYNIRLER & APARETIF | CHEESES & CURES

KASAR gf nf	10	SMOKED SALMON gf nf	9
Medium-hard sheep's milk cheese with orange marmalade		With Labneh, capers, cucumbers	
GOAT CHEESE gf nf	8	TURKISH PASTIRMA gf df nf	8
With black Caraway seeds, honey		Cured beef loin with olive oil	
FETA gf nf	8	KARISIK ZEYTIN 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

KASIK gf nf	8.5	PIYAZ 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	
ARUGULA gf nf	8.5	ROMAINE gf nf	8.5
Tomatoes, goat cheese, lemon juice, olive oil		Romaine hearts, dill, feta, house dressing	
BRIAM gf nf	8	TRUFFLED EGGS gf	7
Roasted eggplants, zucchini, onions, carrots, potatoes, tomatoes, fresh herbs; topped with feta		Deviled eggs with black truffle, pesto	
GREEK YOGURT PARFAIT	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>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, cacik; 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, mushrooms, onions, Harrisa yogurt, Fried Egg</p>	<p>VEGETABLE OMELETTE gf nf df 8 Mushrooms, red & green 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, 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>JUICES <i>Cranberry, Orange, Grapefruit, Pineapple, Apple, Apricot, Cherry</i></p>	<p>TURKISH TEA 2</p> <p>HOT TEA 2.75</p> <p>LATTE CAPPUCINO 3.75</p> <p>ICED TEA 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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