

CHEF YPE'S MEDITERRANEAN INSPIRATIONS

The Mediterranean lifestyle, well-known for healthier ingredients of vegetables, fruits, nuts, legumes, seeds and olive oil, is the inspiration for my newest seasonal selections. Eat Well, Be Well!

Ype Van Steenkamp



New! Lamb Merguez Shakshuka
also Available as Vegetarian

CELEBRATING **35** YEARS

ALL-DAY BREAKFAST & BRUNCH



NEW! BURRATA SHAKSHUKA* **VI**

Local burrata, hot honey, roasted butternut squash, peppers, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over-easy, crunchy chickpeas, pomegranate, naan and za'atar. 17.49

- Pairs well with Atomic Bloody Mary



NEW! LAMB MERGUEZ SHAKSHUKA*

Local MeatCrafters spicy lamb merguez sausage, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over-easy, crunchy chickpeas, pomegranate, naan and za'atar. 17.49

- Pairs well with Bloody Mary



NEW! QUINOA & FARRO BREAKFAST BOWL*

Cage-free Amish eggs any style, maple chicken sausage, quinoa, farro, watermelon radish, roasted tomatoes, Kalamata olives, feta, basil, lemon pesto sauce, naan and za'atar. 16.99

- Pairs well with Watermelon-Cucumber Spritz

POWER BREAKFAST **♥**

Egg whites topped with cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, whole wheat toast. 15.99

- Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g (without toast)

- Pairs well with Mighty Mango Mimosa

SPECIALTY BEVERAGES



NEW! GINGER-TURMERIC CARROT JUICE 10oz. - 5.99

WATERMELON-CUCUMBER-MINT LEMONADE 6.99

HEALTHIER FLEXITARIAN OPTIONS

♥ Lower in Fat & Cholesterol **VI Vegetarian** **🌿 Plant-Based (Vegan)** **GF Gluten-Free**

We use common equipment for food products. We cannot guarantee that any item sold will be free from traces of allergens. Our kitchen is not a gluten-free environment. *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. MV-04/24-Breakfast

CHEF YPE'S SUMMER FLEXITARIAN SELECTIONS

Crafted by Chef Ype, these fresh + local dishes use the highest-quality, locally sourced ingredients currently in season.

New! Firecracker Shrimp Tacos



CELEBRATING **35** YEARS

ALL-DAY BREAKFAST & BRUNCH

NEW! BURRATA SHAKSHUKA* **VT**

Local burrata, hot honey, roasted butternut squash, peppers, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over-easy, crunchy chickpeas, pomegranate, naan and za'atar. 17.49

- Pairs well with Atomic Bloody Mary

NEW! LAMB MERGUEZ SHAKSHUKA*

Local MeatCrafters spicy lamb merguez sausage, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over-easy, crunchy chickpeas, pomegranate, naan and za'atar. 17.49

- Pairs well with Bloody Mary

FRESH SALAD

IT'S BACK! SUMMER WATERMELON & SHRIMP **GF**

Sustainable, wild-caught, house-made citrus dressing, greens, vine-ripened tomatoes, Kalamata olives, quinoa, feta, basil, mint, pomegranate. 19.99

- Pairs well with Sauvignon Blanc, TerraNoble - Chile

CLASSIC BURGER & SANDWICH

NEW! PATTY MELT

Swiss, cheddar, caramelized onions, pickles, arugula, thousand island, honey mustard, grilled Jewish rye, crispy fries and coleslaw. 18.49

- Pairs well with Atlas Brew Works Ponzi IPA

NEW! CRAB CAKE SANDWICH

Giant jumbo lump crab cake, house-made kewpie tartar sauce, arugula, crispy fries and coleslaw. 20.99

- Pairs well with 7 Locks Paint Branch Pilsner

DELUXE SUMMER TACOS

Two tacos on blended corn and flour tortillas served with roasted corn and yellow brown rice, and smoky black beans with goat cheese.

NEW! KICKIN' CHICKEN TACOS

Southern breaded strips tossed in firecracker sauce, avocado mix, peach salsa. 16.99

NEW! FIRECRACKER SHRIMP TACOS

Panko-breaded and tossed in firecracker sauce, avocado mix, peanuts, banana pepper relish. 18.99

- Also available with grilled shrimp.

- Pairs well with Classic Margarita or Mango Tajin Milkshake

SPECIALTY BEVERAGES

NEW! MANGO TAJIN SHAKE

Vanilla ice cream, mango juice, dash of Tabasco, Tajin, whipped cream, lime. 9.99

WATERMELON-CUCUMBER-MINT LEMONADE 6.99

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CHEF YPE'S DINNER FLEXITARIAN SELECTIONS

Crafted by Chef Ype, these fresh + local dishes use the highest-quality, locally sourced ingredients currently in season.



New! Grilled Sea Scallops



DELUXE SUMMER TACOS

Two tacos on blended corn and flour tortillas served with roasted corn and yellow brown rice, and smoky black beans with goat cheese.

NEW! KICKIN' CHICKEN TACOS

Southern breaded strips tossed in firecracker sauce, avocado mix, peach salsa. 16.99

NEW! FIRECRACKER SHRIMP TACOS

Panko-breaded and tossed in firecracker sauce, avocado mix, peanuts, banana pepper relish. 18.99

- Also available with grilled shrimp.

- Pairs well with *Classic Margarita* or *Mango Tajin Milkshake*

SPECIALTY ENTRÉES

IT'S BACK! SUMMER WATERMELON & SHRIMP SALAD ^{GF}

Sustainable, wild-caught, house-made citrus dressing, greens, vine-ripened tomatoes, Kalamata olives, quinoa, feta, basil, mint, pomegranate. 19.99

- Pairs well with *Sauvignon Blanc, TerraNoble - Chile*

CHIPOTLE SALMON & SHRIMP*

Mashed Yukon Gold potatoes, roasted corn, leeks, tomatoes, lemon butter sauce, asparagus. 25.99

- Pairs well with *Chardonnay, Indaba - South Africa*

NEW! JUMBO LUMP CRABMEAT PASTA

Jumbo lump crabmeat, creamy lobster sauce, roasted corn, asparagus, tomatoes, tarragon, Romano, angel hair. 24.99

- Pairs well with *7 Locks Paint Branch Pilsner*

NEW! GRILLED SEA SCALLOPS ^{GF}

With yellow brown rice and roasted corn, pomegranate, grilled summer squashes and tomato, feta, lemon sauce. 24.99

- Pairs well with *Pinot Grigio, Clic - Italy*

NEW! FRIED NEW ENGLAND SCALLOPS

Old Bay crispy fries, coleslaw, banana pepper relish, house-made kewpie tartar sauce 24.99

- Pairs well with *Atlas Brew Works Ponzi IPA*

NEW! SKEWERED SHRIMP BIBIMBAP [♥]

Miso-glazed and cinnamon-chipotle spiced, toasted coconut, bibimbap rice, curry sauce. 18.99

- Cal 600, Fat 27g, Chol 239mg, Carb 51g, Fiber 4g, Prot 39g

- Pairs well with *Rosé, Chateau Vartely - Moldova*

SPECIALTY BEVERAGES

NEW! MANGO TAJIN SHAKE

Vanilla ice cream, mango juice, dash of Tabasco, Tajin, whipped cream, lime. 9.99

WATERMELON-CUCUMBER-MINT LEMONADE 6.99

HEALTHIER FLEXITARIAN OPTIONS

[♥] Lower in Fat & Cholesterol ^{VI} Vegetarian ^{VP} Plant-Based (Vegan) ^{GF} Gluten-Free

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CHEF YPE'S WEEKEND BRUNCH SPECIALS

Saturday & Sunday until 4:00pm

New! Quinoa & Farro Breakfast Bowl



CELEBRATING **35** YEARS

MIMOSA & MARY WEEKEND SPECIAL

Order any Brunch Specialty or Entrée from our full menu and enjoy a special offer:
Classic Mimosa 6.99, Bloody Mary or Deluxe Mimosa 7.99

Weekends until 4:00pm, see reverse for selection.



WEEKEND BRUNCH CLASSICS

OAT MILK PROTEIN PANCAKES 🌱

40 grams of protein! Blueberries, pistachios, whipped almond-coconut cream, powdered sugar, agave. 15.99

IT'S BACK! RED, WHITE & BLUE FRENCH TOAST 🇻🇹

Cinnamon sugar-crust, fresh raspberries and blueberries, layered cinnamon cream, candied pecans, chocolate drizzle. 16.99

- With cage-free Amish eggs any style and choice of meat* - 18.99

SHRIMP & GRITS

Sustainable shrimp, tasso ham, Logan's andouille, tomatoes, scallions in Louisiana-style sauce, cheesy grits and crispy onion straws. 18.99

IT'S BACK! BAY BENEDICT*

Giant jumbo lump crab cake, English muffin, baby spinach, diced tomatoes, roasted corn, basil, cage-free Amish eggs over-easy, hollandaise, Old Bay, fresh strawberries and fruit. 21.99

MEDITERRANEAN BRUNCH

Mediterranean-inspired creations by Chef Ype.

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POWER BREAKFAST ❤️

Egg whites topped with cremini mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, whole wheat toast. 15.99

- Cal 642, Fat 36g, Chol 75mg, Carb 43g, Fiber 10g, Prot 39g (without toast)

More Brunch and Breakfast Items in Our Full Menu

HEALTHIER FLEXITARIAN OPTIONS

❤️ Lower in Fat & Cholesterol 🇻🇹 Vegetarian 🌱 Plant-Based (Vegan) 🍷 Gluten-Free

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