

calabro

EASTER BRUNCH

BREAKFAST FAVORITES

GREEK GODDESS YOGURT BOWL // 20 VG
hemp seed granola, market fruit & berries

OVERNIGHT OATS // 20 VG DF
organic rolled oats, flax seed, chia seed, toasted almonds,
almond butter, banana, berries

BLUEBERRY PANCAKES // 24 VG
lemon, poppy seed, ricotta, maple syrup

SURYA SPA TOAST // 21 VG GF DF
banana walnut bread, honey,
almond butter, slivered almonds, banana

AVOCADO TOAST // 25 V
Larder Baking Company seeded country loaf,
scarlet mustard frills, sprouted lentil, urfa pepper
smoked salmon +8 poached egg +5

PROPER BREAKFAST // 29
two eggs your way, smoked bacon, avocado,
sprouted grain hash, sautéed kale, choice of toast

PROPER BREAKFAST SANDWICH // 27
two eggs your way, smoked bacon, avocado,
harissa aioli, on toasted bagel

PROPER LUNCH

DIPS

served with fresh house made laffa

AVOCADO DIP // 18 V
pistachio dukkah spice, dill oil

HUMMUS // 18 V
smoked paprika oil

BABA GANOUSH // 16 V
roasted peppers

LABNEH // 16 VG
dehydrated olives, pomegranate molasses

SALADS

GREEK SALAD // 20 VG GF
early girl tomato, cucumber, red onion, olives, feta,
red wine vinaigrette
add chicken + 16, salmon +24, steak +28

SEARED AHI GARDEN SALAD // 33 GF DF
green beans, apple, olive tapenade, citronette vinaigrette
add chicken + 16, salmon +24, steak +28

ENTRÉES

ORA KING SALMON // 46
orzo, lemon, urfa pepper labneh

PROPER BURGER // 31
sesame bun, special sauce, white cheddar cheese,
served with za'atar fries
choice of 8 oz angus patty or
house made gluten free plant - based patty

CHICKEN SOUVLAKI // 29
pickled cabbage, hummus, cucumber, red onion, pita

EASTER SPECIALS

SPICED SMOKED SALMON BENEDICT // 36
poached chino eggs, citrus hollandaise, avocado, shaved red onion

MOROCCAN LOBSTER BISQUE // 26
caramelized onion, fresh coconut, preserved lemon & lobster herb salad radishes

GRENACHE BRAISED LAMB SHANK // 45 DF
sherry melted onions, roasted cumin carrots, grilled lafa bread

DESSERT

CARROT BASBOUSA
yogurt cremeux, almond crumble