

théa

MEDITERRANEAN
ROOFTOP

Brunch

CHOCOLATE BABKA FRENCH TOAST

whipped chocolate labneh, orange marmalade 20 **VEG**

THE B.E.C.

bacon, fried egg, avocado, havarti cheese,
mayonnaise, potatoes, petite greens 18

SHAKSHUKA

baked egg, tomato, pepper, onion, kalamata olive 20 **VEG**

AVOCADO TOAST

marinated tomatoes, mint chermoula, sheep's milk feta 16 **VEG**

add soft boiled egg +3

SAUSAGE SCRAMBLE

merguez, havarti, onion, pepper, chickpea,
red zhoug aioli, potatoes 19 **GF**

SMOKED SALMON & BAGEL

labneh cream cheese, hard boiled egg,
marinated tomato, cucumber, onion, kalamata olive 25



COCKTAILS

Champagne for Breakfast 16

peach, clover honey, pomegranate, apricot,
lemon, sparkling wine

Perfect Bloody Mary 17

wheatley vodka, peppercorn tincture, chipotle,
sacramento tomato, salt & pepper rim

Espresso Martini 19

ketel one, borghetti italian liqueur, slow-steeped coffee

GF gluten-free **VEG** vegetarian **V** vegan

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

