

oren

STARTERS

buttermilk biscuits

butter, roasted strawberry jam 4

fresh fruit

seasonal 5

arancini

carnaroli rice, tomato, oregano, pecorino 8

chickpea falafel

tahini yogurt 8

hummus

za'atar mushrooms, grilled bread 10

pepperonata

whipped ricotta, grilled bread 10

BRUNCH CLASSICS

fruit & granola

greek yogurt, vanilla 10

french toast

brown butter-maple syrup espuma, almonds 10

biscuits & gravy

poached eggs, herbed gravy 12*

benedict

poached egg, creamed spinach, potatoes,
aleppo hollandaise 12*

poached eggs with bacon or sausage

potatoes, ciabatta toast, small green salad
12*

cheeseburger

cheddar, english muffin, french fries 15

SALADS

green salad

fennel vinaigrette, radish 6

arugula & herbs

pecorino & lemon oil 7

beet root salad

mint, orange, feta, chili vinaigrette 8

pole bean salad

baby kale, potato, soft boiled egg 10*

heirloom tomato salad

goat cheese, raspberry, soft herbs, pistachio 9

roasted peaches

labne, honey, pistachio 9

OREN CLASSICS

salmon toast

cucumber tzatziki, pickled red onion, nigella 15*

“syrian” poached eggs

greek yogurt, aleppo oil, granola, parsley, toast 10*

shakshuka

poached eggs, roasted tomato, parsley, chickpeas 10*

yuzu kosho green curry

jasmine rice, spring vegetables, lime, cilantro 15*

ADD MEAT OPTIONS

house-made pork sausage 4

maple black pepper bacon 4

beef tenderloin (4oz) 15

PLEASE NOTE THAT A 20% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 8 OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.