

11am - 3pm

Eggs

Breakfast platter - 12

2 eggs any way, sausage, potato hash, slice of toast / challah

Bacon, egg & cheese, kaiser roll - 14

Swine Hash (changes weekly) - 18

Lamb & crispy rice bowl, poached egg, labneh - 18

Bucatini carbonara, pancetta, egg yolk - 19

Persian salad - 11

Shaved vegetables, 7 minute egg, fresh herbs, Dijon vinaigrette

Hummus & challah, stewed vegetables, tahina - 13

Crispy honey glazed brussels sprouts, green garlic yogurt - 15

Local burrata & greens, tomato jam, ZTB toast - 18

Veggies

Proteins

Bucatini Amatriciana - 20

Pancetta, Pecorino, Parmigiano, chile flakes

Foog's burger - 20

Challah bread, Jarlsberg, LTPO, house cut fries (add Bacon +3, egg +2)

Kebab Platter, chef's selection, kushari rice - 29

2 kebabs, grilled vegetables, Saffron rice herb plate

Steak frites - 32

10 oz. hanger steak, Bearnaise sauce

Gelato platter (2 scoops) - 6

Pancakes, berries, maple syrup - 12

French toast, pistachio, crema, maple syrup - 12

Date Cake, pistachio gelato, caramel toffee, crème fraiche - 12

Sweets

Executive Chef Saul Ramos

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All parties are subject to a 19% Service Charge. House filtered Vero Water \$2 / check.



Red

		
benton lane '13 Pinot Noir, Oregon, U.S.A	14	56
malvira san michele '08 Barbera d'Alba, Piemonte, Italy	14	52
La varenne '14 Cabernet Franc, Chinon, France	14	54
uppercut '14 Cabernet Sauvignon, Napa Valley, U.S.A.	16	56

White

		
Trimbach '11 Pinot Blanc, Alsace, France	11	36
Terredora '13 Falanghina, Campania, Italy	12	38
la craie '15 Chenin Blanc, Vouvray, France	13	46
Roger Neveu '14 Sauvignon Blanc, Sancerre, France	16	54
Trig Point '14 Chardonnay, Sonoma Coast, U.S.A	15	48

Rosé

		
Maison Angelvin '14 Grenache/Syrah, St. Tropez, France	14	48

Dessert Wine

		
oremus tokaji '12 Late Harvest Aszu, Hungary	22	72
far niente Dolce '08 Late Harvest Semillon, Napa	30	136
mas amiel '85 Grenache Noir, Maury, France	15	135
INNISKILLIN '12 Cab Franc, Niagra Estate, Canada	50	220

Draft Beer

ROTATING Ask your server	7
-----------------------------	---

Bottled Beer

Hofbrau Helles Lager, Hofbräuhaus, Germany	8
racer 5 I.P.A. Bear Republic, CA	8
Downtown brown Brown Ale, Lost Coast, CA	8
Alleycat Amber Ale, Lost Coast, CA	8
Cuvée des trolls Belgian Pale Ale, Dubuisson, Belgium	10
reissdorf kölsch Kölsch, Heinrich Reissdorf, Germany	10
saison dupont Saison/Farmhouse Ale, Dupont, Belgium	12
La guillotine Belgian Pale Ale, Huyghe, Belgium	12

Sodas

MEXICAN COKE	3.5
Coca cola zero	3.5

Iced Tea

FOOQ'S BLEND	3.5
--------------	-----

Hot Tea

BY JOJO TEA	4
White Tip Oolong, Jasmine, Egyptian Chamomile, Lapsang Souchong, Earl Grey, English Breakfast, Genmaicha Green Tea, Gyo Kuro	

Coffee

americano	3.5
Espresso	4
macchiato	4.5
cappuccino	5



