

Cleo

MEDITERRÁNEO

New York

BRUNCH

go bottomless

upgrade your dish with two
hours of bottomless bubbly
add \$25

\$8 mimosas and spritzes

APEROL SPRITZ
aperol, prosecco, seltzer

MIMOSA
orange juice, prosecco

BELLINI
peach, prosecco

healthy start

STEEL CUT OATS 13
banana, pecans,
brown sugar

GREEK YOGURT 14
house granola,
apricot compote, honey

FRUIT PLATE 12
chef's selection
of seasonal fruit

breakfast

AMERICAN BREAKFAST 18*
three eggs any style, smoked bacon,
rosemary garlic potatoes, tzatziki

MERGUEZ HASH + EGGS 22*
potatoes, over easy eggs, harissa, arugula

MUSHROOM OMELET 22
cheddar cheese, chives, rosemary potatoes

SMOKED SALMON BENEDICT 24*
poached eggs, hollandaise sauce,
hash browns, spinach

AVOCADO BENEDICT 21
poached eggs, hollandaise sauce,
rosemary garlic potatoes

HAM, EGG + CHEESE 16*
country ham, 2 eggs, cheddar, brioche,
rosemary garlic potatoes

EGG WHITE FRITTATA 19
blistered tomatoes, feta, fresh herbs, arugula

ORANGE BLOSSOM FRENCH TOAST 16
challah, maple syrup, apricot butter

AVOCADO TOAST 16
multigrain toast, herb salad,
radish, sweet pickled onions

BAGEL + LOX 18*
smoked salmon, herbed labneh,
sliced tomato, red onion

apps

HUMMUS 10
"masabacha" style, chickpea, tahini, cumin, lemon

TUNA TARTARE 19
yuzu kosho, asian pear, sea beans

CAULIFLOWER BISQUE 13
curried brown butter, almonds

ZUCCHINI CHIPS 11
cucumber yogurt sauce, lemon

lunch

ADD CHICKEN OR STEAK SKEWER TO ANY SALAD +12

GREEK SALAD 14
tomato, cucumber, kalamata olive,
feta, oregano, red wine vinaigrette

KALE & QUINOA SALAD 15
bosc pears, goat cheese, candied pecans,
caramelized lemon vinaigrette

LAFFA WRAP 18
cucumber, tomato, olives,
charred onion, hummus, arugula, feta

FRIED CHICKEN SANDWICH 19
grilled apples, honey mustard, b&b pickles
add a fried egg +3

TRADEMARK BURGER 21
bacon, jalapeño jack,
fried pickled onions, special sauce
add a fried egg +3

TRUE NORTH SALMON 29
vadouvan, heirloom carrots,
yogurt, pickled mustard

TANDOORI CHICKEN KEBABS 23
2 per order

SKIRT STEAK KEBABS 28
2 per order

sides + bakery

ONE EGG 4*

BACON 9

TURKEY BACON 9

ROSEMARY & GARLIC POTATO 9

SMOKED SALMON 14

BRUSSELS SPROUTS 12

SALT + PEPPER FRIES 8

SAFFRON BASMATI RICE 7

CROISSANT 7

TOAST white or wheat 7

BAGEL plain or everything 7

coffee + tea + juice

FRESH ORANGE JUICE 7

FRESH GRAPEFRUIT JUICE 7

COFFEE 6

ESPRESSO 6

DOUBLE ESPRESSO 8

CAPPUCCINO 6

LATTE 6
iced or hot

HARNEY & SONS TEA 6
english breakfast
earl grey
chamomile
green tea
peppermint

Please inform your server of any food allergy or sensitivity prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

Executive Chef: Todd Matthews
Culinary Director: Jeff Haskell

