

Cleo

MEDITERRÂNEO

New York

BRUNCH

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

\$5 mimosas and spritzes

APEROL SPRITZ
aperol, prosecco, seltzer

POINT AND A HALF
carpano antica vermouth,
lemon, seltzer

WHITE WINE SPRITZ
chardonnay,
seltzer, lemon

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

