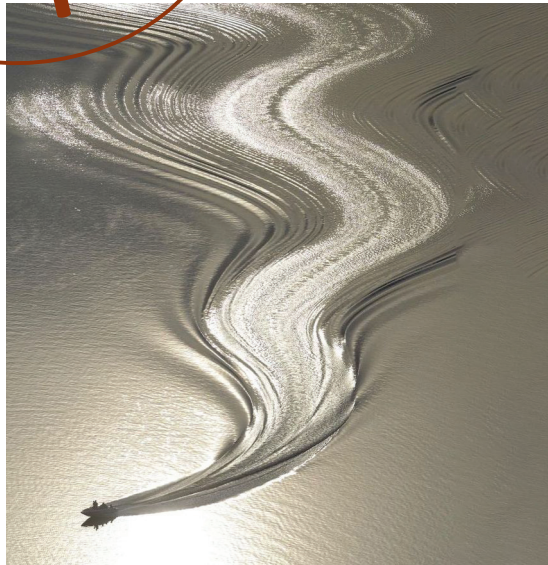
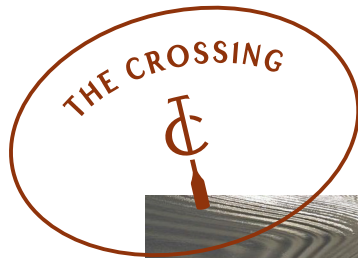




Sunday Brunch

Beverages

TEA & LOCALLY SOURCED COFFEE

The Art of Tea Service 7

Jasmine Green - English Breakfast - Earl Grey

Decaf Peppermint - Decaf Chamomile

Counter Culture Blend

Drip 5 - Americano 5 - Espresso Doppio 4 - Cortado 5.5 - Cappuccino 6 - Latte 7

Almond Milk or Oat Milk +0.75

FRESHLY PREPARED JUICE

Freshly-Squeezed Orange Juice 7

Fruit Juice 7

Apple - Cranberry - Grapefruit

COCKTAILS

FOR A SPIRITED START

Mimosa 19

Prosecco, Splash of Juice

Orange - Cranberry - Grapefruit

The Cooper Mary 21

Ketel One Vodka, Cooper Bloody Mary Blend

Mediterranean Spritz 19

Cappelletti, Italicus Bergamot Liqueur, Lemon Cordial, Soda, Sparkling Wine

Santorini Sunset 18

Ouzo 12, Watermelon, Lemon, Demerara

The Dockside Derby 20

Woodford Reserve Bourbon, Giffard Pamplemousse, Grapefruit, Honey, Citrus,

Aromatic Bitters

Battery Rose Margarita 20

Codigo Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

Earl Grey Infused Old Fashioned 22

Angel's Envy Cooper Private Selection, Demerara, Aromatic Bitters

Mezze

Morning Halva Smoothie 14

Tahini, Medjool Date, Banana, Espresso GF/F

Fresh-Baked Pastries 16

Banana Walnut Bread, Butter Croissant, Everything Cream Cheese Knot, Monkey Bread v

Greek Yogurt 15

Granola, Fresh Berries, Orange-Blossom Honey MGF/V

Avocado Toast 16

Grilled Sourdough, Urfa Biber Crunch, Barrel-Aged Feta MGF

Ice-Cold Tropical Fruits 16

Vanilla Bean Crema GF/V

THE GRAND MEZZE*

Cured & Smoked Fish, Mediterranean Spreads, Wood-Fired Pita, House Made Bagels

SERVED WITH HARD EGG, CAPERS, TOMATO, RED ONION, CREAM CHEESE

HUMMUS, HTIPITI, TZATZIKI, BABA GHANOUSH, MUHAMMARA, MARINATED OLIVES

Salmon Pastrami

Cold Smoked with Flavors of Pastrami

Gravlax

Salmon Cured in Dill & Lemon

Lox

Cold Smoked Scottish Salmon

89

Spreads & Wood-Fired Pita 29

Hummus, Htipiti, Tzatziki, Fresh-Baked Pita v

Avocado Fattoush 21

Mango, Crispy Pita, Whipped Feta, Sumac Dressing v/MGF

The Mediterranean 18

Baby Gems, Sweet 100s, Feta, Kalamata Olive, Greek Vinaigrette v/GF

Raw Bar

SHELLFISH

SERVED ICE-COLD

Oysters* 24

1/2 Dozen Coriander & Huckleberry Mignonette GF

Lobster Cocktail 54

1/2 Maine Lobster, Citrus Crema, Shakshouka Cocktail Sauce GF

Shrimp Cocktail 21

1/2 Dozen, Black Garlic Aioli, Ladolemono GF

Littleneck Clams* 16

1/2 Dozen, Shakshouka Cocktail Sauce, Lemon GF

The Petite Platter* 100

Shellfish Platter for 1-2, 6 Oysters, Half Lobster, 6 Shrimp, 6 Clams GF

The Royal Mediterranean* 195

Grand Shellfish Tower for 2-4, 12 Oysters, 1 Lobster, 12 Shrimp, 12 Clams GF

The Voyage

American Breakfast* 21

Two Eggs, Two Strips of Bacon, Breakfast Potatoes, Sourdough Toast **MGF**

Egg White Frittata 22

Baby Spinach, Feta Cheese, Vine-Ripe Tomato, Green Olives **MGF**

Lobster Benedict* 59

Sautéed Spinach, Poached Egg, Maine Lobster, Aleppo Hollandaise **MGF**

Breakfast Sandwich 16

English Muffin, Storey Farms Egg, Sausage Patty, American Cheese **MGF**

Baklava Pancake 23

Toasted Walnut, Cinnamon, Orange Blossom Syrup **V**

Turkish Coffee 'French' Toast 21

Caramelized Brioche, Coffee Custard, Whipped Espresso, Vanilla Bean Labneh **V**

CAVIAR SERVICE

WHEN OPULENCE IS CALLING

Signature Petrossian Caviar Service*

Wood-Fired Pita, Omani Lime Labneh, Za'atar Egg Mimosa, Sumac-Onion Jam

Imperial Ossetra 30g 195 - Imperial Daurenki 30g 145 **MGF**

Chicken Nuggets* 45

Proprietary Yogurt-Marinaded Nuggets of Heritage Chicken

Omani Lime Labneh, Petrossian Imperial Caviar

The Lamb Burger* 28

Feta Cheese, Tzatziki, Red Onion Jam, Toasted Sesame Bun **MGF**

King Salmon* 38

Beluga Lentils, Cipollini Onions, Lemon Confit **GF**

Turkey Panino 23

Cheddar, Avocado, Bacon, Pickled Onions, Sprouts **MGF**

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Two Storey Farms Eggs* 8

Sunny Side Up - Scrambled - Over Easy - Poached - Hard-Boiled **GF/V**

Honey-Glazed Bacon 9

Medium Cut & Crispy **GF**

Potatoes 8

Traditional Breakfast or Greek Lemon **VG**

Hand-Cut Fries 11

Burbank Potatoes, Kefalotyri Cheese, Pepperoncini Ketchup **V**

V - vegetarian

VG - vegan

GF - gluten free

MGF - can be modified to be gluten free



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.