



ALL DAY BREAKFAST, COFFEE BAR, GROCERY

MEZZE & ZAKUSKI SMALL PLATES TO START & SHARE

\$18⁰⁰

HOMEMADE MALAWACH

Ultra flaky croissant-like bread served with zhug, grated tomato and bay leaf oil

- + House-Made Jam & Butter ————— \$2.50
- + 6 Minute Egg* ————— \$4.25
- + Harissa ————— \$3.50
- + Labneh ————— \$4.00
- + Moroccan Spiced Carrot Dip with Dukkah ————— \$7.75
- + Shakshuka ————— \$8.75
- + Extra Egg \$2.50

BEVERAGES



\$8²⁵
SEASONAL FROSTEE

EDITH'S
FAMOUS!

- | | |
|---|---|
| HOT OR ICED CHOCOLATE
—Yemeni Spice
—Orchidea Vanilla | DRIP COFFEE ————— \$4 ⁵⁰ |
| TEA ————— \$3 ⁷⁵
—English Breakfast
—Hibiscus
—Egyptian Chamomile
—Kalami Assam | COLD BREW ————— \$5 ⁷⁵ |
| | TAHINI LATTE ————— \$5 ⁵⁰ |
| | CAPPUCCINO ————— \$5 ⁷⁵ |
| | MACCHIATO ————— \$4 ⁰⁰ |
| | ESPRESSO ————— \$3 ⁰⁰ |

PLUS, CHECK OUT OUR FRIDGE FOR MORE BEVERAGES!

BOOZY

- ROSE ————— \$14⁰⁰
- SPARKLING ————— \$12⁰⁰
- WHITE ————— \$16⁰⁰
- BEERS ————— \$4-12
- TANGERINE MIMOSA ————— \$12⁰⁰
- MIDWESTERN BLOODY MARY ————— \$14⁰⁰
- BOOZY FROSTEE ————— \$12⁰⁰

ASK YOUR SERVER ABOUT OUR SELECTIONS FROM THE JEWISH DIASPORA. FROM SMALL, INDEPENDENT PRODUCERS, WE SOURCE UNIQUE AND EXCLUSIVE SELECTIONS OF WINES, SPIRITS & BEERS.

PLATES

\$26

SYRNIKI RUSSIAN PANCAKES

Soufflé style, farmers cheese, smetana, tart currant kisse!

KAHVATI ————— \$27⁵⁰

Classic Turkish breakfast: two eggs, pickles, olives, ackawi cheese, Israeli salad. Locally grown mushrooms or Merquez sausage

PASTRAMI STEAK & EGGS ————— \$29⁷⁵

two eggs, smashed fingerling potatoes

HOUSE-SMOKED FISH PLATES

MIXED FISH - \$35.50

Fish salad, smoked salmon, & pickled mackerel

SINGLE FISH - \$32.75

Your choice of house-smoked fish (Smoked Salmon, Pickled Mackerel, or Edith's Whitefish Salad)

SERVED WITH BEN'S CREAM CHEESE, BIBB LETTUCE, TOMATO, ONION AND A SIGNATURE BAGEL OF YOUR CHOICE:
CHICAGO, POPPY, SESAME, SALT, BAHARAT GOLDEN RAISIN

EDITH'S CHOPPED SALAD ————— \$16⁰⁰

Romaine, tomato, cucumber, avocado, chickpea, kalamata olives, and scallions. Choose between 2 house-made dressings (buttermilk or vinaigrette)

- + Smoked Salmon, Arctic Char, or Pickled Mackerel ————— \$9.75
- + Chicken Schnitzel ————— \$10.00
- + Grilled Halloumi Cheese ————— \$8.00
- + Locally Grown Mushrooms ————— \$8.00

COCONUT MACARON FRENCH TOAST ————— \$24⁵⁰

Challah french toast, coconut jam, toasted coconut, Italian meringue

CHICKEN SCHNITZEL ————— \$28⁵⁰

Schmaltzy cornbread, relish, harissa hot honey

SIDES

- BACON** ————— \$7⁰⁰
- AVOCADO** ————— \$3⁰⁰
- SCHMALTZY CORNBREAD** ————— \$4⁷⁵
- MERGUEZ SAUSAGE** ————— \$9⁰⁰
- CHALLAH TOAST** ————— \$3⁷⁵
Housemade Jam & Butter or Harissa Honey & Butter
- FINGERLING POTATOES** ————— \$8⁷⁵
Smashed & Fried with preserved lemon & herb
- ISRAELI SALAD** ————— \$8⁰⁰
Cucumber, tomato, lemon, olive oil

PASTRIES

- TRADITIONAL TURKISH PISTACHIO BAKLAVA** ————— \$2⁰⁰
- ŞÖBIYET CREME FILLED BAKLAVA** ————— \$3⁷⁵



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.