

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

SUNDAY BRUNCH MENU

10:30 AM – 2:30 PM

Wednesday Nights are Pasta Nights!
Enhanced Menu w/ Homemade Italian Pastas

Drinks:

Orange Juice \$3 - Hot Tea \$3 – Reg. Coffee \$3 – Decaf \$3 - Cappuccino \$4– Café au Lait \$4

Breakfast & Lunch

S'mores Nutella French toast \$14

Traditional French Baguette stuffed with Nutella, Berry sauce, Topped with Marshmallow & Banana

Omelettes \$14 (Includes Potatoes & Bread)

Mixed Veggie Omelette - Double Cheeses & Bacon Omelette – Mushroom & Cheese Omelette

(New) Beef Carpaccio & Eggs

Thin sliced Salt-Cured Italian Beef, Open Face Eggs, Topped with Baby Arugula, Capers, Parmigiano, Finished with Olive Oil

Mediterranean Sampler \$15 (Vegan/Vegetarian)

Hummus, Baba Guanoush, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumber, Toasted Pita Bread

(New) Steamed Mussels \$15

Steamed Fresh Mussels, in our Homemade Spicy Tomato Sauce, Fresh Tarragon Herb

Pasta Du Jour \$16

Please Ask your Server about our Homemade Fresh Pasta Du Jour

Tapas: \$6 each (All Tapas Come with Cucumber & Pita Bread)

Hummus – Moroccan Spicy Carrots – Eggplant Ganoush 6 Stuffed Grape Leaves – Mixed Olives

Sides: 3 Eggs \$3 – Bacon \$3 – Banana \$3 - Potato Gratin \$4 – Chicken Breast \$5 - Salmon \$8

Soups & Salads \$6/\$12

Add On: Chicken Breast \$5 - Salmon \$8

(New) **Parsnip Soup:** Roasted Parsnip, Celery Roots, Light Cream base, topped with Toasted Almonds

Caesar Salad: Romaine Lettuce, Croutons, Parmigiano Cheese, our Homemade Caesar Dressing

Beets & Almond Salad: Mix Green & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

Greek Salad: Crispy Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers, Lemon-Olive Oil Vinaigrette

Kids Menu

2 Eggs & Toast \$6 – Plain French toast \$6

Hot Chocolate \$2 – Chocolate Milk \$2 – Milk \$2