

## BREAKFAST

from 8am to 11am

### TBP BASIC BREAKFAST 21 <sup>DF+GF</sup>

eggs, chicken apple sausage or bacon, potatoes, avocado  
kale, cherry tomato  
+ 3 grilled burrito

### CHARRED AVOCADO TOAST 22 <sup>DF</sup>

fried egg, heirloom tomato, sumac red onion, daikon  
lemon vinaigrette, hot honey

### TURKISH EGGS 18 <sup>GF</sup>

poached eggs, tzatziki, pickled red onion, spiced chickpea  
sumac, fried sage, grilled pita

### RED HARISSA SHAKSHUKA 20 <sup>NA</sup>

poached eggs, cherry tomato, feta, radish  
za'atar spiced chickpea, grilled pita

### CURRIED LENTIL BOWL 20 <sup>GF</sup>

split red lentils, kale, tofu, coconut milk, preserved lemon labneh  
taro chips

### SCALLION PANCAKE 21 <sup>DF</sup>

fried egg, arugula, pickled red onion, calabrian chili oil

### POTATO LATKES + LOX 22

poached eggs, arugula, caper, dill cream cheese  
lemon vinaigrette

### TBP YOGURT 16 <sup>GF+NA</sup>

orange blossom, fig jam, berries, grain-free granola

### \* CHEFS FRUIT PLATE 15 <sup>DF+GF+V</sup>

chefs daily selection

### ACAI BOWL 18 <sup>DF+GF+NA+V</sup>

berries, kiwi, banana, grain-free granola, hemp seed, agave

### THREE GRAIN PORRIDGE 20 <sup>DF+GF+NA+V</sup>

coconut milk, forbidden rice, calrose rice, tri-colored quinoa  
ginger, pomegranate, toasted coconut, strawberry compote

### LABNEH ON TOAST 18 <sup>NA</sup>

sauteed medjool dates, tahini date syrup, green cardamom  
grain-free granola

## LUNCH

from 11am to 2pm

### \* JICAMA TACOS 19 <sup>DF+GF+V</sup>

braised oyster mushroom, pickled daikon + carrot  
avocado mousse, spiced chickpea, micro cilantro

### \* MEZZE PLATTER 22

harissa hummus, tzatziki, baba ganoush, garbanzo  
marinated olive, raw vegetables, grilled pita

### PANZANELLA 20

burrata, grapes, heirloom tomato, roasted cherry tomato  
cucumber, red onion, basil, pickled cranberry, basil  
fig + balsamic vinaigrette, rosemary focaccia, za'atar

### \* VEGAN CAESAR 18 <sup>DF+GF+V</sup>

baby kale, roasted cherry tomato, spiced chickpea  
vegan caesar dressing

### \* FATTOUSH CHOPPED SALAD 18

hearts of romaine, tomato, radish, cucumber, green onion  
pita crouton, labneh dill dressing

### \* OYSTER SHAWARMA WRAP 20

pink oyster mushroom, baby gem lettuce, heirloom tomato  
pickled cabbage, chermoula spiced fries

### \* CHICKEN PROTEIN BOWL 25 <sup>DF+GF</sup>

okinawa sweet potato, butternut squash, roasted cherry tomato  
lentil, tri-colored quinoa, avocado, chimichurri

### LAMB KOFTA BOWL 24 <sup>DF+GF</sup>

ginger rice, roasted cherry tomato, cucumber, mint, basil  
parsley, sumac red onion, pickled watermelon radish

### \* MAPLE SAGE CHICKEN SANDWICH 22 <sup>DF</sup>

bartlett pear, spinach, tomato, red onion, lemon vinaigrette  
aleppo, rosemary focaccia, fries

### \* TBP CLASSIC BURGER 23

angus patty, cheddar cheese, pickle, lettuce, tomato, onion  
special sauce, l'artisan brioche bun  
+ 5 avocado + 5 bacon

\* items are available between 2pm and 5pm

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

**Two Bunch Palms adds a 4% wellness surcharge that allows us to provide free healthcare coverage to our staff.**