

BREAKFAST

from 7am to 11am

TBP BASIC BREAKFAST 21 ^{DF+GF}

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

CHARRED AVOCADO TOAST 22 ^{DF}

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

TURKISH EGGS 18 ^{GF}

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

RED HARISSA SHAKSHUKA 20 ^{NA}

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

CURRIED LENTIL BOWL 20 ^{GF}

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

SCALLION PANCAKE 21 ^{DF}

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

POTATO LATKES + LOX 22

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

TBP YOGURT 16 ^{GF+NA}

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

* CHEFS FRUIT PLATE 15 ^{DF+GF+V}

chefs daily selection

ACAI BOWL 18 ^{DF+GF+NA+V}

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

THREE GRAIN PORRIDGE 20 ^{DF+GF+NA+V}

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

LABNEH ON TOAST 18 ^{NA}

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

LUNCH

from 11am to 2pm

* JICAMA TACOS 19 ^{DF+GF+V}

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 ^{DF+GF+V}

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 ^{DF+GF}

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

LAMB KOFTA BOWL 24 ^{DF+GF}

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

* MAPLE SAGE CHICKEN SANDWICH 22 ^{DF}

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.