

BRUNCH
from 8am to 3pm
[* served until 11am]

CHEFS FRUIT PLATE 17 DF+GF+V
chefs daily selection

BOYSENBERRY LABNEH BOWL 18 GF+NA
house made jam, berries, goji berries, hemp heart

ACAI BOWL 18 DF+GF+NA+V
berries, banana, grain-free granola, hemp heart, agave

*** TBP BREAKFAST 23** DF+GF
eggs, chicken apple sausage or bacon, potatoes, avocado
kale, cherry tomato | +2 grilled burrito

TURKISH EGGS 21 NA
poached eggs, tzatziki, persian cucumber, fried sage
espelette chili oil, za'atar, grilled pita

GREEN GODDESS BOWL 22 DF+GF
poached egg, avocado, kale, asparagus, cucumber, snap pea
roasted cherry tomato, daikon radish, sumac red onion
hemp heart

LEMON RICOTTA PANCAKE 18
strawberry + rhubarb compote, chantilly cream, butter

AVOCADO TOAST 21 DF+V
smashed avocado, cucumber, confit cherry tomato
pickled ramp, chili oil
[gluten free bread available upon request]

SOBA NOODLE SALAD 22
cucumber, daikon radish, carrot, black radish, basil
tamarind vinaigrette

JICAMA TACOS 19 DF+GF+V
braised mushroom, pickled daikon + carrot, avocado mousse
spiced chickpea, micro cilantro

MEZZE PLATTER 25
harissa hummus, tzatziki, baba ganoush, garbanzo
marinated olive, raw vegetables, grilled pita

VEGAN CAESAR 18 DF+GF+NA+V
baby kale, roasted cherry tomato, spiced chickpea
roasted cashew 'parm', vegan caesar dressing
| + 8 chicken caesar wrap

TUNA MELT 23
smoked gouda, celery, sweetie drop peppers, red onion
cornichon, grilled sourdough
[gluten free bread available upon request]

CHICKEN PROTEIN BOWL 26 DF+GF
avocado, garbanzo, lentil, roasted cherry tomato
patty pan squash, pickled daikon + carrot, chimichurri

TBP CLASSIC BURGER 24
angus patty, cheddar cheese, pickle, lettuce, tomato
red onion, special sauce, toasted brioche bun
+ 3 avocado | + 3 bacon

LIGHT BITES
3pm - 5pm

DATE SHAKE 15
almond butter, almond milk, medjool dates, banana | + 2 espresso

FROZEN GRAPES 12

VEGAN CAESAR 18 DF+GF+V
baby kale, roasted cherry tomato, spiced chickpea, roasted cashew 'parm'
vegan caesar dressing | + 8 chicken caesar wrap

SOBA NOODLE SALAD 22
cucumber, daikon radish, carrot, black radish, basil
tamarind vinaigrette

MEZZE PLATTER 25
harissa hummus, tzatziki, baba ganoush, garbanzo
marinated olive, raw vegetables, grilled pita

BUTCHER'S BLOCK 25
chef's choice of artisanal meats + cheeses, spreads, lavash

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

Two Bunch Palms adds a 5% wellness surcharge that allows us to provide free healthcare coverage to our staff.