

BRUNCH

from 7 am to 2 pm

*** served until 10 am**

CHEFS FRUIT PLATE 17 ^{DF + GF + V}

chefs daily selection

* TBP BREAKFAST 23 ^{DF + GF}

eggs, chicken apple sausage or bacon, potatoes, avocado
kale, cherry tomato
| + 2 grilled burrito

MORNING RITUAL BOWL 18 ^{GF + NA}

grain-free granola, berries, goji berries, hemp heart

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

berries, banana, grain-free granola, hemp heart, agave

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, chili oil
[gluten free bread available upon request]

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

2 pm - 5 pm

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

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.