SAHADI'S

Brunch Weekends 11:00AM – 3:30PM

Meze Plates

Lebany Plate* (V) 18
Organic Honey, Walnuts, Granola, Fresh Fruit, House Pita

Cheese and Charcuterie Plate* 18
Artisan Cheeses and Meats, Cheese monger's Choice

Hummus Dip Bowl (VG) 14
Giant Beans, House Pickled Vegetables, Fresh Pita

House Pickled Veg & Olives (VG, GF) 7
Chef's Selection of Pickled Vegetables, Mediterranean Olives

Sides

House Pita (V)	3
Hummus (VG, GF)	3
Baba Ghanoush (VG, GF)	3
Lebany (V, GF)	3
Tzatziki (V, GF)	3
2 Free Range Eggs (V, GF)	4
Lamb Merguez (GF)	4
Sliced Basterma (GF)	4

Desserts

Tahini Brownie Sundae (V)* 12
Sahadi x Creme & Cocoa Ice Cream, Halva

Mediterranean Sweets Plate* (V) 12
Assorted Baklava, Halva, Accompaniments

Main Courses

Lebanese breakfast (V) 18
Foul, Fresh Vegetables, Baba Ghanoush, Olives, Free Range Egg, House Za'atar Bread

Chef's Omelet (V, GF) 18
Seasonal Vegetables, Cheese, Mixed Greens, Fresh Fruit

Breakfast Saj Sandwich 18
Free Range Egg, Local Basterma, Grilled Halloumi, Harissa Aioli, Greens, Arugula Salad

Shakshuka (V) 18
Free Range Eggs, Plum Tomatoes, Barrel Aged Greek Feta, Zhug, House Pita

Hummus Toast (VG) 18
Artisan Bread, House Hummus, Fried Chickpeas, Roasted Red Peppers, Arugula Salad

Cardamom French Toast (V) 18
Challah Bread, Orange Blossom Syrup, Fruit Compote, Fresh Fruit

Kibbeh & Eggs* 18
Beef & Lamb, Free Range Eggs, Arugula Salad

Breakfast Manouche (V) 18
Bekka Valley Za'atar, Olives, Onions, Tomato, Free Range Egg, Arugula Salad

*V = Vegetarian VG = Vegan GF = Gluten Free * = Contains Nuts*

Please inform your server of any allergies. Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

Sahadi's Specialty Cocktails

Candied Orange Cranberry Sangria — 12
Malbec Red Wine, Fresh Orange & Cranberry Juice, Tripple Sec and fresh Cranberries

Pumpkin Spice Spritz — 14
Aperol Spritz, Pumpkin Spice Syrup and Dibon Cava Prosecco

Spicy Lemon Ginger Margarita — 14
Tequila, Lemon Juice, Mikes Hot Honey, Ginger Infused Simple Syrup, Fresh Ginger

Appletini
Fort Hamilton Vodka, Apple liqueur, Fresh Lemon Juice.

Boozy Honey Buttered — 14
Rum, Sahadi's Organic Honey, Butter, Mixed Spices, Hot Water with Cinnamon Stick and Orange Peel

Hot Chocolate Bourbon Barrel — 14
Hot Chocolate, Spiked with Fort Hamilton Bourbon, topped with Marshmallows

Spiced Cider — 7
NY Red Jacket Apple Cider spiced with cinnamon, cloves, all spice, nutmeg, brown sugar

Spiked Apple Cider — 14
NY Red Jacket Apple Cider spiced with cinnamon, cloves, all spice, nutmeg, brown sugar and orange, Spiked with Fort Hamilton Bourbon

Fall Mimosa — 14
Pumkin Spice & Dibon Cava Prosecco

Espresso Martini — 14
Vodka, Espresso, Irish Cream, Simple Syrup

Brandy Crusta — 14
Brandy, Maraschino liqueur, triple Sec, Lemon Juice with Luxardo Cherries.

Harvest Spice Gin Tonic — 14
Gin, Tonic Water, Apple Slices, Cinnamon Sticks, Gloves with a Star Anise.

Order Your Favorite Cocktail, We Have a Full Bar!

Cocktails

Mimosa — **Glass 12/ Pitcher 40**
Orange, Mango, or Guava, Cava

Bloody Mary/Maria — **Glass 12/ Pitcher 40**
Old Brooklyn Organic Vodka or Cimarron Tequila, Spicy House Bloody Mix

Candied Orange Red Glass 12/ Pitcher 40

Wine By the Glass

Sparkling

Dibon Cava 12
Barcelona, Spain

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White

Domaine Des Tourelles Blanc 10
Bekaa Valley, Lebanon

Ouled Thaleb Blanc 11
Rabat-Casablanca, Morocco

Rouvalis Assyrtiko 11
Aigaleia, Greece

Rose

Domaine Des Tourelles Rose 10
Bekaa Valley, Lebanon

Red

Domaine Des Tourelles Rouge 10
Bekaa Valley, Lebanon

Castelmedio 11
Sicily, Italy

Tarpon Cellars 11
CA, USA

Ask Your Server for a Bottle List

Bordeaux Blanc 8
Haut-Rian, France

Oregon Red Pinot Noir 10
Willamette Valley, Oregon

Archer Roose Malbec 8
Mendoza, Argentina

Arak

	Glass	375ml	750ml
Arak Massaya (Taanayel, Lebanon)	12	30	50

SAHADI'S

Wine on Tap

Coteaux d'Aix-en-Provence Rosé 8
Provence, France

Beer on Tap

Hudson North Standard Cider 8

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5%, Hudson Valley, NY

Back Home Persian Blue Lager 10
4.9%, Brooklyn, NY

Sixpoint Bengali IPA 10
6.8%, Brooklyn, NY

Five Boroughs Pilsner 7
5%, Brooklyn, NY

Sloop Juice Bomb IPA 10
6.5%, East Fishkill, NY

Sixpoint Bengali IPA 10
5.2%, Brooklyn, NY

Non-Alcoholic Drinks

Freeze Lebanese Soda 2.5
Lychee, Tropical Fruit, Kiwi Lime, Apple Grape, Mango Peach, Berry, Pomegranate, Strawberry

Fizz Local NY Soda 2.5
Seltzer, Ginger Ale, Cola, Diet Cola, Cherry Cola, Root Beer, Cream Soda

Fresh Juice 5
Orange, Mango, Cranberry, Guava, Cocktail Blend, Pineapple

House-made Ice Tea or Lemonade 5

Espresso Bar

Americano 3

Espresso 3

Extra Shot + 2

Latte 4

Cappuccino 4

Hot Tea 3

Iced Coffee Drinks + 1

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Bottle List

White

Domaine Des Tourelles Blanc 35
Bekaa Valley, Lebanon

Domaine Ouled Thaleb 35
Zenata, Morocco

Rouvalis Assyrtiko 35
Aigialeia, Greece

Rose

Domaine Des Tourelles 35
Bekaa Valley, Lebanon

Red

Domaine Des Tourelles Rouge 35
Bekaa Valley, Lebanon

Castelmedio Nerello 35
Sicily, Italy

Tarpon Cellar
Napa Valley, CA

Sparkling

Dibon Cava 35
Barcelona, Spain

Orange

Tarpon Cellars 35
Napa Valley, CA

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