



# Gastro Mania

## Brunch

### Eggs & More

#### \*Gastro Hash

Fried potatoes, grilled onions & peppers, and feta cheese topped with a fried egg

**Bacon 10.**

**Chicken Sausage 11.**

**Lamb & Pork Merguez 12.**

#### Goulash Omelette 12.

Three egg omelette filled with spiced vegetables, tender beef and cheese with a side salad

#### \*Turkish Breakfast 10.

An egg baked with beans in a savory sauce with bacon and spices. Served in a cast iron with bread and a side salad

**Add Bacon 2.**

**Add Lamb & Pork Merguez 3.**

#### Creamy Polenta Plate

Creamy polenta with your choice of topping, side salad, fried potatoes

**Feta and Bacon 10.**

**Shrimp and Squid Ink Gravy 12.**

#### \*Brunch Salad 7.

Arugula, six-minute egg, toasted walnuts, feta, citrus vinaigrette

**Add Bacon 2.**

**Add Smoked Salmon 4.**

#### \*Khachapuri 11.

Bread baked open-faced with mozzarella and feta cheeses and an egg inside. Served with a side salad

### Gastro Crepes

Choose either two savory or two sweet

**Savory 12.**

Smoked salmon with cream cheese comes with side salad

**Sweet 10**

Blueberry jam and bleu cheese comes with fruit

### Sandwiches

All sandwiches served with side salad with mustard vinaigrette

#### Porchetta Sandwich 14.

Oven roasted pork belly, arugula vinaigrette, jalapeno oil and giardiniera on ciabatta

#### Famous Gastro Brisket Sandwich 13.

Marinated and slow roasted beef brisket, grilled onion and mushroom, Swiss cheese, horseradish, jalapeno oil on house-made bread

#### Gastro Foie Gras Burger 18.

Ground lamb and pork, Foie Gras, Swiss cheese, onion marmalade, lettuce and tomato on a brioche bun

#### French Toast 11.

Bacon and mascarpone between battered and griddled brioche, maple syrup

### Sides

#### \*Sautéed Spinach 7.

Served with feta and sunny side egg

#### Hummus 4.

Served with pita bread and Kalamata olives

#### Bacon 3.

#### Fruit and Mascarpone 6.

#### \*Two Eggs 4.

#### Chicken Sausage 3.

#### Lamb and Pork Merguez 4.

#### Pita 1.

\*Consuming raw or uncooked foods may increase your risk of foodborne illness.  
All entrees and appetizers are finished with parsley garlic drizzle and jalapeno drizzle.  
Two checks per party of five or more. 18% gratuity added with parties of 6 or more.

## **Brunch Cocktails**

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### **Bohemian \$8**

Tanqueray Gin, St. Germaine, with fresh grapefruit juice and an egg white, shaken, strained and served chilled

### **Twelve Roses \$9**

Bombay Sapphire gin, fresh elderflower syrup and Clear Creek raspberry liqueur, topped with Ochoa Rose wine

### **Manmosa \$8**

Ketel One vodka, fresh orange juice, topped with champagne

### **Bloody Maria \$10**

House infused tequila and bloody mary mix topped with all the goodies

### **Gastrorita \$9**

House infused cucumber & jalapeno tequila with freshly squeezed juices and a salt rim

### **Magic Bulleit \$9**

Bulleit Bourbon with fresh blood orange juice shaken, topped with bitters & soda

### **Pachini \$8**

Ketel One vodka, peach Combier topped with peach bitters and champagne

**House Bloody Mary \$8**

**Mimosa \$6**

### **Beverages**

**Soda \$2**

**Juice \$3**

**Coffee \$3**

**Champagne \$4**