

<b>HOUSE MADE GRANOLA</b> With fresh seasonal fruit, local honey and Greek yogurt	\$14
<b>SEASONAL FRITTATA</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span> With roasted tomatoes and fresh greens	\$15
<b>ROASTED MUSHROOM SKILLET</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span> Wild mushrooms, caramelized onions, crispy smashed potatoes and local goat cheese topped with a poached egg and finished with fresh pea shoots	\$19
<b>CLASSIC FARM HOUSE BREAKFAST</b> Two farm fresh eggs, crispy smashed potatoes, a choice of sausage, bacon or roasted tomatoes, fresh baby greens, house made ketchup, toasted sourdough with house made jam <i>+ Add side of fruit \$5</i>	\$13 <small>HALF</small> \$16 <small>FULL</small>
<b>BREAKFAST BOARD</b> A farm fresh egg, marinated tomato salad, assorted cheese, charcuterie, tapenade, fresh organic greens, toasted sourdough with house made jam <i>+ Add side of fruit \$5</i> <i>+ Add fresh avocado \$4</i>	\$19
<b>SHAKSHUKA</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span> Fire charred peppers and tomatoes slow roasted with caramelized onions, Moroccan spices and fresh herbs served in a cast iron skillet with two farm fresh eggs. Finished with Kalamata olives, Greek feta and served with char grilled sourdough <i>+ Add lamb meatballs \$5 FOR TWO</i>	\$18
<b>VEGGIE BREAKFAST SKILLET</b> <span style="border: 1px solid black; padding: 0 2px;">VEGAN</span> Roasted yam wedges, crispy sauteed kale, smashed baby potatoes, char grilled red onions, finished with our house made chimichurri <i>+ Add goat cheese \$3</i> <i>+ Add farm fresh poached egg \$2.5</i> <i>+ Add fresh avocado \$4</i>	\$17
<b>BRAISED SHORT RIB HASH</b> Slow braised beef short ribs, crispy smashed potatoes, caramelized onions and wild mushrooms topped with melted smoked cheddar and two sunnyside eggs. Served with char grilled sour dough	\$21
<b>SABÀ BENNY'S</b> All Benny's are served on our house made fresh herb scone with crispy smashed potatoes and fresh greens • House smoked wild salmon, crispy capers, red onion and fresh dill • Fresh avocado and sautéed kale • Smoked bacon <i>+ Substitute gluten free scone \$1.5 HALF   \$3 FULL</i> <i>+ Substitute portobello mushroom \$2 HALF   \$4 FULL</i>	\$14 <small>HALF</small> \$18 <small>FULL</small>
<b>CHALLAH FRENCH TOAST</b> House made challah french toast served with warm berry compote, maple syrup and Greek yogurt	\$16
<b>HUMMUS BOWL</b> <span style="border: 1px solid black; padding: 0 2px;">VEGAN</span> Roasted seasonal vegetables and crispy kale served on our house made hummus finished with cold pressed olive oil and a sprinkle of za'atar. Served with char grilled sour dough	\$18

#### ADD ONS

Side of Toast	\$3	Roasted Tomatoes	\$3	Farm Fresh Egg	\$2.5
Double Smoked Bacon	\$4	Sherry Roasted Mushrooms	\$5	Seasonal Fruit	\$5
Sausage <i>(pork, turkey or lamb)</i>	\$4	Smashed Potatoes	\$5	House Made Hummus	\$4
Lamb Meatballs	\$5	Fresh Avocado	\$4	Greens or Sautéed Kale	\$4

# BRUNCH

SABÀ

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At Sabà, we strive to seek out the freshest local and seasonal products. We partner with local farmers and artisans, and make environmentally sustainable choices to create food that nourishes the soul. We make everything from scratch in-house – from bread and pastries, to our compote and dressings, and right down to our ketchup and jam. Our food is authentic, flavourful, and fresh, and our mission is to find passion and richness in the simplicity of everyday life.

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## Sabà

🔊 saw-bah

*i. plenty, abundance*

*ii. to be sated, be satisfied with, be fulfilled, be filled, have one's fill of*

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Owner + Head Chef: Simone Hurwitz  
Branding + Menu Design: Victoria Senges Design Co.  
Menu Printed: November 2019

