

# INSALATA'S

Restaurant, Takeout and Catering

## Sunday Brunch

### cocktails & juices

spicy bloody mary 12  
mimosa 12  
virgin mary 5  
champagne cocktail 12  
spicy bloody maria 12  
kir royale 12  
fresh orange or grapefruit juice 4

### tapas, mezze & piccoli

mediterranean trio of dips  
chickpea hummus, haydari,  
zaalouk with warm pita 13  
  
served individually 6  
  
crispy herb falafel  
tahini yogurt, tomato sumac relish 8  
  
marinated olives  
with thyme and orange 5  
  
anchovy stuffed spanish olives 5

### greens & things

grilled salmon salad  
heirloom tomatoes, avocado, pickled onion, tzatziki,  
crispy shallots, sunflower seeds, dill\* 22  
  
summer chopped salad  
poached chicken breast, kale, corn, quinoa, sungold  
cherry tomatoes, radish, cilantro, pistachio, manouri  
cheese 16  
  
mista salad  
baby organic mixed greens, prosciutto,  
pickled red onions, pine nuts, grana cheese,  
balsamic vinaigrette 10  
add grilled fillet of salmon \* 22  
  
syrian chicken fattoush salad  
romaine, toasted pita, feta cheese, onions, cherry  
tomatoes, olives, cucumber, cilantro, mint,  
lemon vinaigrette 16  
  
split fattoush additional 3  
substitute grilled filet of salmon\* 22

today's seasonal soup 8

### entrées

smoked pork loin eggs benedict  
two poached eggs, chive scones, mushrooms,  
spinach, hollandaise, skillet potatoes 15  
  
shakshouka  
two eggs baked in a spiced tomato sauce,  
roasted peppers, yogurt, cilantro,  
grilled flatbread 15  
  
house corned beef hash  
local asparagus, fennel, crispy potatoes,  
poached eggs, dijon hollandaise 17  
  
grilled lamb tenderloin on flatbread  
lemony greens, tomatoes, cucumbers, sumac  
onions, cilantro, cumin yogurt, za'atar\* 17  
  
middle eastern inspired vegetarian platter  
lemony lentils, japanese eggplant, curried  
spinach, turkish yogurt, couscous 18  
  
heirloom tomato B.L.T  
J & K Smith farms tomatoes, hobbs smoked bacon,  
fresh mozzarella, romaine, pesto, calabrian chili  
aioli, served with house made sour cream n'  
onion potato chips 16  
  
insalata's burger  
ground chuck, sharp white cheddar cheese, zhoug  
pickles, harissa aioli, red onion, housemade bun,  
shoestring potatoes \* 14  
  
steamed prince edward island mussels  
sweet herbs, shallots, white wine, cream,  
shoestring potatoes 16  
  
sides  
clover honey-almond granola  
redwood farms yogurt, market fruit 9  
  
french fries 6  
breakfast potatoes 5  
hobb's bacon 5  
toast with jam 2  
market fruit 4  
one egg any style 4

bread and water served on request

\*consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness