

Weekday Breakfast Menu

MON - FRI
6 AM - 3 PM

OMELETTES & SKILLET

ALL OMELETTES SERVED WITH HASH BROWNS AND TOAST. ADD CHEESE OR ONIONS FOR .80 EACH SUBSTITUTE FRESH FRUIT FOR HASHBROWNS OR TOAST FOR .80

MEDITERRANEAN OMELETTE

Zucchini, roasted peppers, spinach, tomatoes and feta cheese. 10.55

FARMERS

Ham, onions, tomatoes and cheddar cheese. 10.55

GREEK

Gyro meat, tomatoes, green peppers, onions, feta cheese and oregano. 10.55

ALBANIAN SKILLET

Albanian sausage, potatoes, onions, green peppers, tomatoes and topped with feta cheese served with two eggs and toast. 11

GRANDMA'S SKILLET

Skillet potatoes topped with onions, green peppers, cheddar cheese and choice of bacon, sausage or ham with two eggs and toast. 11

SOUTHWESTERN CHICKEN SKILLET

Pulled chicken, potatoes, green peppers, tomatoes, onions, jalapenos and cheddar cheese, topped with fresh cilantro, salsa, two eggs and toast. 11

EGGS & COMBOS

SUBSTITUTE FRESH FRUIT FOR HASHBROWNS OR TOAST FOR .80 ADDITIONAL SAUCES FOR .50

ALBANIAN SAUSAGE AND EGGS

Our very own family recipe. An all-natural, made in house, authentic mix of lamb, beef and spices. Served with two eggs, potatoes and toast. 8.95

TWO EGGS

Served with potatoes, bacon or sausage and toast. 7.15

THE SAMPLER

One egg, two strips of bacon or sausage link and a slice of French Toast. 7.15

DICED HAM & EGGS

Two eggs scrambled with diced ham and cheddar cheese, served with hash browns and toast. 7.85

2-4-U BREAKFAST

Two pancakes, two eggs, two bacon strips and two sausage links. 9

CREPES

SERVED WITH BUTTER AND SYRUP.

CREPES TWO - 7.15 / THREE - 8.25 ADD FRESH FRUIT 1.50

BLACK CHERRY CREPES

OUR HOMEMADE CREPES FILLED WITH CREAM CHEESE AND CHERRY FILLING. TWO - 8.95 / THREE - 10.55

MORNING STARTERS

OLD FASHION OATMEAL with brown sugar, raisins and milk. 6.35

OATMEAL , BANANA AND ENGLISH MUFFIN 7.55

BREAKFAST SUNDAE

Fresh fruit,yogurt, organic granola and honey. 6.50

SPECIALS

SUBSTITUTE FRESH FRUIT FOR HASHBROWNS OR TOAST FOR .80 ADDITIONAL SAUCES FOR .50

EGGS BENEDICT

Two poached eggs atop English muffin halves with Canadian bacon and Hollandaise sauce. Served with potatoes. 10.75

EGGS FLORENTINE BENEDICT

Two poached eggs atop English muffin halves, tomatoes, mushrooms and spinach topped with Hollandaise sauce. Served with potatoes. 10.75

CORNED BEEF HASH

Served with two eggs and toast. 10.75

BREAKFAST QUESADILLA

Flour tortilla, eggs, tomatoes, mild chorizo, black beans and cheddar cheese. Served with salsa, sour cream and fresh fruit. 10.75

FAVORITES

BELGIUM WAFFLE 8.50

ADD FRESH FRUIT. CHOICE OF STRAWBERRIES, BLUEBERRIES OR BANANAS 1.50 / ADD PECANS 1.35 ADD CHOCOLATE CHIPS 1.00 ADD BACON, HAM OR SAUSAGE 1.50

BUTTERMILK PANCAKES

SERVED WITH BUTTER AND SYRUP.

TWO -6.70 / THREE - 7.75

ADD BACON, HAM OR SAUSAGE 1.50 ADD FRESH FRUIT 1.50

ADD CHOCOLATE CHIPS 1.00

BLUEBERRY GRANOLA CAKES. 8.95

CLASSIC FRENCH TOAST

SERVED WITH BUTTER AND SYRUP.

TWO -6.70 / THREE - 7.75 ADD BACON, HAM OR SAUSAGE 1.50

ADD FRESH FRUIT 1.50

SPLIT PLATE CHARGE - 1.95

*PLEASE NOTE: EGG SERVED OVER-EASY, POACHED, SUNNY SIDE-UP AND HAMBURGERS AND STEAKS THAT ARE SERVED RARE OR MEDIUM RARE MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON CUSTOMERS' REQUEST. WHETHER DINING HERE OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Weekday Lunch Menu

MON - FRI

11 AM - 3 PM

SALADS

DRESSINGS: RANCH, HOUSE VINAIGRETTE, BALSAMIC VINAIGRETTE.

SALMON STEAK SALAD

Wild caught Alaskan salmon, raisins, goat cheese, blueberries, green onions and mandarin oranges served on a bed of spinach with our balsamic vinaigrette and garlic bread. 13.50

COBB SALAD

Mixed greens topped with chicken breast, tomatoes, crisp bacon, avocado, hard-boiled eggs, cheddar cheese and garlic bread. 12.45

GREEK SALAD

Romaine, feta cheese, tomatoes, dolmas, cucumbers, kalamata olives, oregano, red onions and pepperoncini served with a house vinaigrette and garlic bread. 11.95 ADD CHICKEN* 2.

DATE AND GOAT CHEESE SALAD WITH CHICKEN BREAST

Mixed greens, grilled chicken, avocado, red peppers, dates, almonds, goat cheese and pita croutons served with house vinaigrette. 13

CESAR SALAD

Romaine lettuce tossed with a traditional Caesar dressing and topped with Parmesan cheese and croutons. 11.95
ADD CHICKEN* 2

TUNA NICOISE

Mixed greens, green beans, eggs, kalamata olives, tomatoes, red potatoes, topped with blasamic demi glase. 14

BISTRO SANDWICHES

ALL BISTRO SANDWICHES, BURGERS, WRAPS AND PANINIS ARE SERVED WITH HOMEMADE SOUP, FRENCH FRIES OR CABBAGE SALAD. ADD A SMALL DINNER SALAD 1.95

HUMMUS SANDWICH

Sun-dried tomato foccacia bread, cucumbers, feta cheese, red onions, tomatoes and roasted peppers. 10.15

TUSCAN CHICKEN CLUB

Grilled chicken, applewood smoked bacon, sun-dried tomatoes mustard spread and Swiss cheese on a tomato flat bread. 10.15

SALMON CLUB

Wild caught Alaskan salmon grilled and served warm with bacon, tomatoes, lettuce, red onion and basil mayo spread on grilled sourdough bread. 11.65

PORTABELLA BEEF

Shaved oven roasted beef topped with portabella mushrooms, mozzarella cheese, oven roasted tomatoes and creamy red pepper spread on a French roll. 10.75

GYRO

Savory gyro meat, sliced thin and served with onions, tomatoes, cucumber sauce and feta cheese on a grilled pita. 10.15

REUBEN

Lean corned beef, sauerkraut, Swiss cheese and thousand island dressing served on grilled rye bread. 10.15

SMOKED TURKEY AND BACON CLUB

Smoked turkey, crisp bacon, cheddar cheese, lettuce and tomatoes on roasted bread with mayo. 10.15

WALNUT CHICKEN SALAD SANDWICH

Chicken breast, egg, yogurt, walnuts, celery and mayo served with lettuce and tomatoes on a whole grain bread. 10.15

BURGERS

SOFRA'S LAMB BURGER

All natural, made in-house Lumani's Artisan homemade lamb and beef patty. Served on a gourmet bun with onions and tomatoes. 10.25

BURGER

Delicious ground beef served on a gourmet bun with red onions, lettuce and tomatoes. 10.15

ADD CHEESE .80

ADD BACON AND CHEESE 1.95

WRAPS

CHIPOTLE CHICKEN WRAP

Fried chicken strips with mixed greens, cheddar cheese, tomatoes, onions and chipotle sauce. 10.15

GINGER TERIYAKI CHICKEN WRAP

Mandarin oranges, shaved carrots, cabbage and mixed greens topped with sliced teriyaki ginger chicken breast, cilantro, Chinese noodles and tossed with sesame dressing. 10.15

PANINIS

MEDITERRANEAN PANINI

Tender grilled egg plant, zucchini, roasted sweet peppers, goat cheese and kalamata olives served on a tomato flat bread. 10.15

FRESH CAPRESE PANINI

Basil pesto, egg plant, tomatoes, mozzarella cheese, parmesan cheese and a drizzle of balsamic glaze. 10.15

SONOMA PANINI

Smoked turkey, avocado, bacon, tomatoes, lettuce and mozzarella on grilled panini bread with chipotle mayo spread. 10.15

SPLIT PLATE CHARGE - 1.95

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ENTREES

SERVED WITH HOMEMADE SOUP OR SALAD

BEEF SKEWERS

Tenderloin beef marinated in Mediterranean spice, grilled to perfection, served with grilled zucchini, hummus, rice and yogurt-dill sauce. 13.50

GRILLED VEGETABLE PLATER

Grilled eggplant, hummus, zucchini, goat cheese, roasted sweet peppers and dolmas served with pita bread. 13.50

SALMON STEAK

Wild caught Alaskan salmon (6oz) fillet topped with Mediterranean butter sauce served with rice and vegetables. 13.50

ALBANIAN QEBAP (SAUSAGES)

All-natural, homemade lamb and beef sausages grilled and served with fries and Shephard's salad. 13.50

CHICKEN APOLONIA

Grilled marinated chicken tenders, served with grilled zucchini, hummus, rice and yogurt-dill sauce. 13.50

LAMB CHOPS

French cut lamb chops, marinated in Mediterranean herbs and olive oil, grilled to perfection and served with red potatoes and green beans. 19

SIMPLE SANDWICHES

ADD FRIES 1. / ADD SOUP 1,

SLICED TURKEY

Served with sun-dried tomatoes and mayo spread. 7.15

BLT

Bacon, lettuce and tomatoes. 7.15

SIDE ORDERS

DOLMAS

Grape leaves (4) stuffed with rice and feta cheese. Served with yogurt dill sauce and olive bread. 8.5

HUMMUS Served with tomatoes cucumbers, olives and pita bread. **8.5**

One Egg. 1.50

Toast. 1.95

English Muffin. 2.25

Fresh Fruit. Cup 3.5 Bowl 5.35

Homemade Soup. Cup 4 Bowl 4.75

Hash Brown. 2.75

Biscuits and Gravy. 5.5

Cinnamon Roll. 4

Applewood Bacon. 4

Ham or Links. 3.75

Plain Bagel. 2.5

add cream cheese. 50¢

Corned Beef Hash. 5

Homemade Albanian Sausage. 4

DRINKS

Soft Drinks 2.5

Lemonade or Ice Tea 2.5

Milk 2.5

Juice

Orange, Tomato,

Cranberry, Apple 2.5

HOT DRINKS

Sofra's Blend. 2.5

(Regular or Decaf)

Black Tea. 2.5

Hot Chocolate. 2.75

Turkish Coffee 3

Prepared by boiling finely ground coffee in a Cezve with sugar, leaving behind a smooth creamy taste.

COCKTAILS

Ultimate Bloody Mary

spiced tomato juice, vodka, pickles and olives. 6.5

Pomegranate sparkler.

Pom juice and korbel sparkler 6.5

Peach Bellini. 6.5

Mimosa.

Orange juice and korbel sparkler. 6.5

SPLIT PLATE CHARGE - 1.95

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