

Oleum

Brunch

SMALL PLATES

DOLMAS (GF) | 8

Grape leaves lovingly stuffed with a mix of creamy arborio rice, onion, mint and dill, finished with house lemon oil

STUFFED DATES (GF) | 16

Extra large medjool dates, house-made almond ricotta, harissa drizzle, salted walnut crunch.

JAMON SERRANO + CAMBLUE | 16

House-made Spanish jamon serrano, cashew camembert with intense bleu mold rind, berry jam, toasts + crackers (can be made gf)

BATATA HARRA (GF) | 12

Lebanese spicy potatoes, fresh garlic, aleppo pepper, chili flake, sumac, cilantro, garlic sauce.

TANGIER ROOTS (GF) | 13

Sautéed ras el hanout spiced carrots, served on a bed of coconut yogurt, drizzled with house made harissa, fresh mint and slivered almonds

MEZZE | 30+

Choice of two Oleum signature hummus, lemon garlic, olive tapenade or aleppo pepper hummus, served with muhammara, garlic toum, seasonal fresh vegetables, and four pieces of Lebanese flatbread

RAVIOLI BRAVAS | 15

Handmade ravioli, stuffed with house ricotta, pan fried, finished with almond romesco sauce, and fresh parsley

CANNELLINI TAPA + PAN | 16

Creamy cannellini beans, tahini, fresh lemon, garlic, onion, crushed calabrian chilis, cilantro, flatbread (GF available)

SHISHITO PEPPERS (GF) | 10

Blistered shishitos, olive oil, maldon sea salt

FRIED EGGPLANT | 17

Large slices of eggplant, savory panko breading, Thai coconut nectar, and maldon sea salt

BRUNCH PIZZAS

LIGHTS OUT | 23

A knockout breakfast pie that will have you ready for that midday nap. White sauce base layered with crispy hash browns, smoky bacon, fluffy tofu egg, cheddar cheese, green onion, and a drizzle of Old Bay hot sauce. One bite and you're down for the count (in the best way).

THE HANGOVER | 24

Our take on a mcgriddle but elevated and turned into a pizza... black pepper country gravy, fennel sausage, tofu egg, mixed cheese, green onion and a sriracha maple drizzle.

SHAKSHUKA | 22

Savory spiced tomato sauce, red bell peppers, spanish onions, tofu egg, cilantro and parsley. Our take on a traditional shakshuka.

WAKE & STEAK | 25

Spicy white sauce, harissa seasoned steak and potatoes, tofu egg, mozzarella, and finished with our house chimichurri

SUBSTITUTE JUST EGG

4oz Portion to any dish for \$4 more

ADD JUST EGG

4oz Portion to any dish for \$6 more

SWEET MAINS

SEASONAL SWEET ROLL | 8

Inquire with your server on this Sundays offering

TIRAMISU PANCAKES | 17

Three fluffy vanilla pancakes, espresso rum syrup, topped with our house mascarpone, organic cacao powder dusting, nothing you've ever tasted before. *contains soy

BISCOFF PANCAKES | 17

Three fluffy cinnamon pancakes, biscoff cookie butter drizzle, house-made cinnamon whipped cream, maple syrup, biscoff cookie crumbles. *contains soy lecithin

SEASONAL DESSERT PANCAKES | 18

Three large pancakes changing with each season and holiday. Inquire with your server on the current flavor.

RASPBERRY FRENCH TOAST | 18

Crème brûlée French toast, caramelized sugar crust, filled with a decadent raspberry cream, served with a side of crème fraîche, fresh raspberries, and a dusting of raspberry powdered sugar. *contains soy

SAVORY MAINS

BREAKFAST BURRITO | 12+

Seasoned tofu egg, mashed avocado, mixed cheese, peppers and onions, potatoes, fresh jalapeños, add bacon or fennel sausage or steak to load it up, comes with mild salsa. Choice of gf wrap or flour tortilla.

AVOCADO TOAST | 14+

Large toasted Italian bread, creamy mashed avocado, maldon sea salt, fresh cracked pepper, arugula, aleppo oil, preserved lemon, and radish. Add scrambled tofu, house bacon or fennel sausage to make this loaded. (gf available)

TOFU SCRAMBLE (GF) | 15+

Sautéed peppers and onions, tofu egg, mixed cheese, and breakfast potatoes. Upgrade by adding fennel sausage or house bacon or both if you desire.

BISCUITS + GRAVY | 16

Savory country sausage gravy on top of one open-face extra large house-made buttermilk biscuit, a classic brunch staple.

BIG BISCUIT ENERGY | 18+

Grab your fork and knife—this beast of a biscuit means business. We pack an XL buttermilk biscuit with maple sausage, our house-made tofu patty, and gooey cheddar cheese. Want more? Top it all with our savory country sausage gravy for \$4 more.

HARVEST SALAD | 23

Organic spring mix, diced granny smith and gala apples, roasted butternut squash, red onion, vegan blue cheese, pepitas, candied pecans, pomegranate arils, and pomegranate molasses vinaigrette.

BREAKFAST POLENTA | 18

House-made cheesy polenta, sautéed spinach, crispy fried seasonal mushrooms, almond ricotta, spicy Japanese chili oil.

OLEUM IS 100% PLANT BASED

20% GRATUITY WILL BE ADD TO PARTIES OF 6 AND MORE