



Brunch

\$34.⁹⁹ Ambar + \$8.⁹⁹ TO ENJOY UNLIMITED SELECTED DRINKS
Experience

*PER PERSON

Discover the whole world of Balkan cuisine on your table by trying a little bit of everything - all for one fair price.

+MUST BE ENJOYED BY THE ENTIRE TABLE
+2H TIME LIMIT (DOESN'T APPLY FOR TABLES SEATED AFTER 1:30PM DUE TO SERVICE CLOSURE AT 3:30PM)

+PLEASE DRINK RESPONSIBLY

Ambar Mezze

Spreads

Olivier
poached vegetables
mayo / dijon

Ajvar
roasted pepper &
eggplant relish

Garlic Beans
smoked roasted peppers
pickled jalapeno

Beet Tzatziki
strained garlic yogurt
with oven-roasted beets

Charcuterie

Sudzuk Beef Salami

Beef Prosciutto

Spicy Pork Salami

Bread

fresh house-made pita bread & cornbread

Soups & Salads

Veal Soup
bone broth / root vegetables & crème fraiche

Tomato Soup
house-made pesto / roasted tomatoes

Balkan Salad
tomatoes / onions / cucumbers / peppers
sherry vinaigrette / balkan cheese

Strawberry-Quinoa
green pea puree / red quinoa / strawberry
chopped leeks / lemon-honey dressing

Field Greens
seasonal mixed greens / candied pecan
green apple / elderflower-lemon dressing

Baked

Cheese Pie
crispy phyllo dough / aged cheese
roasted pepper cream / yogurt

Sudzuk Beef Flatbread
smoked beef sausage / sheep's cheese /
mozzarella / drizzled with truffle oil

Grilled Vegetables Flatbread
ajvar / grilled seasonal vegetables

Sliders

Crispy Cheese
herb crust / pickles / tartar sauce

Mini Burger
house-ground beef / cheddar cheese
bacon / lettuce / smoked mayo

Fried Chicken
almond & walnuts crusted organic chicken
pickled fresno / apple-wasabi slaw

Balkano
grilled pork neck / kulen / melted cheese mix
Ambar's mustard / cabbage slaw

Eggs

Beef Prosciutto Benedict*
English muffin / poached organic eggs /
kajmak sauce
ajvar emulsion

Salmon Benedict*
English muffin /
crème fraîche / kajmak sauce

Shrimp Omelette
house-marinated shrimp / mix pepper stew /
creamy poblano sauce

Sides

Mushroom Pilav
porcini and cremini mushrooms / root vegetables

Potato Hash
with caramelized onions & house made spices

Bacon & Grits
charred garlic / aged sheep cheese / oregano

Mac & Cheese
Chef's cheese mix / panko & herb crust

Scrambled Eggs
cage-free soft scrambled eggs

Protein

Applewood Smoked Bacon
north country applewood smoked bacon

Grilled Steak*
mustard marinated grilled steak
prepared medium-well
topped with chimichurri sauce

Cevapi 'Balkan Kebab'
house-made Wells Family Farm beef sausages
served with roasted pepper & feta cheese emulsion

Lamb Sausage
house-ground lamb sausage
Ambar mustard / cabbage slaw

Sweets

Strawberry Waffle
fresh strawberries / nutella
vanilla whipped cream

Pecan & Maple Waffle
candied pecan / maple syrup / powdered sugar

Cinnamon Sweet Truffle Sourdough
your choice of nutella or jam drizzle
topped with powdered sugar

Fruit Granola
blueberry yogurt / seasonal fresh fruit / granola

Unlimited Drinks

Traditional Mimosa
Ambar sparkling wine / orange juice

Peach Lavender Mimosa
Ambar sparkling wine / peach & lavender purée

Mango Hibiscus Mimosa
Ambar sparkling wine / mango & hibiscus purée

Red Sangria
Ambar red wine / bourbon / strawberry / apple

Bloody Marry
vodka / tomato / lemon juice
horseradish / Worcestershire sauce

Our dishes contain the finest quality raw ingredients purchased from local organic farms. Our supplier partners raise animals on vegetarian diets without antibiotics.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

*Parties of six or more will have a 20% service charge added to the check.
*Caution, olives may contain pits