

# NEON

## BRUNCH PLATES

### EGGS CILBUR

Two poached eggs, chili butter, garlic yoghurt, chimichurri, fresh herbs, toasted buttered sourdough — 17.00

### STRAPATSADA

Four eggs scrambled with tomatoes, peppers, EVOO, feta and fresh herbs, toasted buttered sourdough — 17.00

### STACKED PANCAKES

Blueberry-ricotta pancakes, extra-thick greek yoghurt, maple syrup, fresh fruit — 16.00

### FULL BREAKFAST

Two fried eggs, potatoes, buttered organic sourdough, with a choice of bacon, chicken sausage patties, greek smoked sausage, or house-made butter beans — 18.00

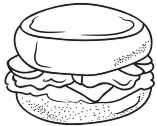
*Add to your meal*

Bacon	+5.00
Greek smoked sausage	+5.00
Chicken sausage patties	+5.50
House-made butter beans	+3.50

## BREAKFAST SANDWICHES

### BACON BREAKFAST BAGEL

Bacon, fried egg, cheddar, tomato, spinach, dijon mayo, toasted sesame bagel — 10.80 • Vegetarian — 8.00



### SAUSAGE & EGG

Fried egg, white cheddar, chicken sausage patty, spicy mayo, served on an english muffin — 8.90

### KALE & EGG

Fried kale, egg, cheddar, spicy mayo, served on an english muffin — 8.90

### MORNING WRAP

Scrambled egg, feta, caramelized onions, spinach, house-made butter beans — 9.25

### VEGAN WRAP

Scrambled plant-based egg and feta, house-made butter beans, spinach, caramelized onions — 13.50

*Brunchify +5*

Add potatoes to any of the above breakfast sandwiches

## SANDWICHES & PEINIRLI

### BEEF BURGER

Beef patty, cheese, sauteed onion, lettuce, tomato, secret sauce, pickles, seared brioche bun, with fried potatoes and dijonnaise — 18.00

*Add-ons*

Second patty	+6.00
Bacon	+5.00
Sunny-side up egg	+2.00

### POACHED EGGS PEINIRLI

Two poached eggs with tomato sauce, peppers, onions, Kasseri cheese baked in a boat-shaped EVOO enriched bread — 16.00

*Add-ons*

Greek smoked sausage +5.00

### SOUTZOUKAKIA PEINIRLI

Smyrna-style beef meatballs and spinach in silky enriched tomato sauce, topped with feta, baked in a boat-shaped EVOO enriched bread — 17.00



### MUSHROOM & CHEESE PEINIRLI

Local mushroom blend, ricotta, feta, Kasseri cheese, caramelized onions, confit garlic, za'atar, baked in a boat-shaped EVOO enriched bread — 16.00

*Add-ons*

Sunny-side up egg +2.00

## SNACKS & SHARING

### ARTISAN BREAD BASKET

Hand-made organic sourdough bread — 3.00

### MARINATED GREEK OLIVES

Mixed, marinated greek olives with whole spices, garlic and lemon zest — 9.00

### DAILY SOUP

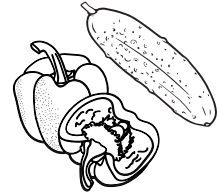
With toasted sourdough — 7.00

*Sides*

Bacon	5.00
Fried Potatoes with Dijonnaise	7.00
Pancakes and Maple Syrup	8.00

Chicken Sausage Patties	5.50
Greek Sausage	5.00
House-made Butter Beans	3.50

## SALAD BOWLS



### 'HORIATIKI' VILLAGE GREEK

Tomato, cucumber, green pepper, red onion, kalamata olives, red wine vinaigrette, whipped feta, oregano, EVOO — 16.20

### KALE & CHICORY

Hearty blend of chicory and kale, sprouts, radish, chickpeas, cashew-caesar dressing, plant-based feta, sourdough croutons — 15.00

### SALMON NICOISE

Salmon, egg, potatoes, tomato, green beans, greens, kalamata olives, red onion, cider-shallot vinaigrette — 17.70

### SWEET POTATO & RED LENTIL FALAFEL

Sweet potato and red lentil falafel, greens, pickled onions, chickpeas, tomato, carrot kimchi, tahini dressing — 16.25

*Add to any salad bowl*

Gyro-marinated chicken	+4.80
Falafel	+5.25
Salmon	+5.50
Hard-boiled egg	+2.00



## DESSERT

### TAHINI CHOCOLATE MOUSSE VEGAN / GF

Dark chocolate whipped with tahini, almond milk, honey and a hint of cinnamon — 7.00

Please ask your server about our Chef's Seasonal Dessert

*Please alert us of any allergies prior to your order*

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Area Chef de Cuisine: Jason Do Executive Chef: Katy Chan