

## GREAT for SHARING!

### NIBBLES

hot kettle chips	6
<i>sea salt, curried or cajun</i>	
hummus pita	6
cauli fries creamy onion dip	6
spanish ratatouille sourdough	6
mint-yogurt dip pita	6
olive tapenade pita	6
fava bean dip pita	6
GF Corn Chips Available Upon Request add Vegetable Crudités 2	

### APPETIZERS

steak tacos 12   add taco +4	
avocado-lime-cilantro, soft flour tortilla	
sweet roasted garlic 9	
tomato chutney, baguette crisps	
triple cream borgonzola cheese	
grilled shrimp cocktail (GF) 18	
marinated & grilled, cocktail sauce	
fried calamari 15	
spicy aioli & sesame-ginger dipping sauce	
sesame seared rare tuna (GF) 15	
sesame-ginger-soy sauce	
steamed mussels 14	
sojuk, white wine & cilantro (GF)	
tiny lamb meatballs 8	
chuk-chuka sauce (GF)	

### SIDE DISHES

baguette & cream cheese	2
grilled sourdough & honey	2
english muffin & jam	2
potato hash	2
turkey bacon	2
cheesy-creamy polenta	2
grilled asparagus	6
big bowl of truffle fries	8

## SUNDAY BRUNCH | \$20 per person 2-COURSE MENU

Sunday 11 a - 3 p

COMPLIMENTARY FRESH-BAKED MINI BREAKFAST PASTRIES (for the table)  
\*additional mini pastries (croissant, scone, muffin) for TWO +\$6

### APPETIZER SELECT ONE

SOUP OF THE DAY m/p  
chef's specialty (GF)

ORGANIC GRANOLA  
fresh berries | labne yogurt | honey

SWEET POTATO-BLUEBERRY PANCAKE  
maple syrup

SPICY CAJUN SHRIMP & GRITS  
over asiago creamy polenta (GF)

SMOKED SALMON APPETIZER  
scallion, potato, sour cream-onion,  
capers, red onion, egg (GF)

CAPRESE APPETIZER  
tomato, mozzarella, fresh basil  
& olive tapenade (GF)

BIBI'Z CHOPPED SALAD  
romaine, parsley, mint, tomatoes,  
cucumbers, onions, toasted pita chips  
fresh lemon-olive oil dressing

CLASSIC CAESAR SALAD  
shaved parmesan

HARVEST SALAD  
pecan-raisin crostini, fresh fruit, roasted nuts,  
champagne vinaigrette  
\* wedge of brie | crumbled blue cheese

### SUNDAY SPECIAL

½ dozen shucked oysters (GF) \$9  
cocktail sauce & champagne mignonette  
extra oysters | \$1.50 each

### MAIN SELECT ONE

CHEF'S SPECIAL m/p  
chef's creation for your pleasure

POACHED ORGANIC EGGS & ASPARAGUS  
organic mesclun greens & shaved parmesan (GF)  
\* add black angus skirt steak +6  
\* add smoked salmon +6

CHEF'S ORGANIC QUICHE (GF)  
mesclun greens, figs, orange  
& champagne vinaigrette

SMOKED SALMON & BAGUETTE  
cream cheese, tomato, onion, scallions, capers & dill

CHEF'S ORGANIC OMELET (GF)  
parmesan, spinach, tomato  
\* substitute egg whites +2  
\* add black angus skirt steak +6  
\* add smoked salmon +6

ORGANIC EGGS BENEDICT  
\* basterma (cured beef) | \* smoked salmon  
\* spinach | \* turkey bacon

THREE SCRAMBLED ORGANIC EGGS  
turkey bacon, sour dough toast & jam  
\* add black angus skirt steak +6  
\* add smoked salmon +6

GRILLED ARTISAN PIE  
personal size flat bread  
\* sojuk-roast garlic (spicy pepperoni)  
\* wild mushroom-white truffle oil  
\* roast garlic-shrimp artisan

\* margherita artisan  
\* grilled veggies & 5-cheese  
\* (GF) gluten free pie +2

CHEDDAR CHEESE BURGER  
bibi'z steak sauce, lettuce, tomato, onion, fries  
\* (GF) gluten free bun +2

## HAIR-of-the-DOG Cocktails

A socially acceptable way  
to drink at breakfast!

6 GLASS | 39 (CARAFE serves 6-7)

mimosa	bubbly wine & orange juice
bellini	bubbly wine & peach nectar
kir royale	bubbly, crème de cassis, lemon twist
bloody mary	vodka & house blend spicy tomato juice
salty dog	vodka & grapefruit juice, salted glass rim

## White Peach Sangria

8 GLASS | 39 CARAFE

organic peach vodka, moscato,  
fresh florida orange juice,  
organic gingerale & citrus fruits

### JUICE | COFFEE | TEA

fresh squeezed OJ	4
ruby red grapefruit juice	3
berry bliss	6
peach nectar	3
coffee   tea	4.50
cappuccino   latte	4.50
espresso   double	3   4.50
chocolate milk   hot cocoa	3



## Global American

a feast or a nibble  
tapas | brunch | lunch | dinner

Westwood, NJ | 201.722.8600  
www.bibizlounge.com