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GREAT for SHARING!

NIBBLES

- hot kettle chips 7
sea salt, curried or cajun
- spinach | artichoke dip pita 10
- hummus pita 7
- cauli fries creamy onion dip 8
- spanish ratatouille sourdough 7
- mint-yogurt dip pita 7
- marinated olives pita 7

*GF Corn Chips Available Upon Request
add Vegetable Crudités +2*

APPETIZERS

- steak tacos 12 | *add taco +4*
avocado-lime-cilantro, soft flour tortilla
**GF tortilla +2*

- grilled shrimp cocktail 18
marinated & grilled, cocktail sauce

- fried calamari 15
spicy aioli & sesame-ginger dipping sauce

- sesame seared rare tuna 18
sesame-ginger-soy sauce **GF**

- steamed mussels 14
sojuk, white wine & cilantro **GF**

- tiny lamb meatballs 8
chuk-chuka sauce **GF**

SIDE DISHES to SHARE

- baguette & cream cheese 3
- grilled sourdough & honey 3
- english muffin & jam 3
- potato hash 3
- turkey bacon 3
- cheesy-creamy polenta 6
- grilled asparagus 9
- big bowl of truffle fries 8

2-COURSE MENU | \$23 per person | Sunday 11 a - 3 p

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

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 +10*
** add smoked salmon +7*

- CHEF'S ORGANIC QUICHE**
mesclun greens, figs, orange
& champagne vinaigrette **GF**

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

- CHEF'S ORGANIC OMELET**
parmesan, spinach, tomato **GF**
** substitute egg whites +2*
** add black angus skirt steak +10*
** add smoked salmon +7*

- 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 +10*
** add smoked salmon +7*

- GRILLED ARTISAN PIE *GF pie +2**
personal size flat bread
** sojuk-roast garlic (spicy pepperoni)*
** wild mushroom-white truffle oil*
** roast garlic-shrimp artisan*
** margherita artisan*
** grilled veggies & 5-cheese*

- CHEDDAR CHEESE BURGER**
bibiz steak sauce,
lettuce, tomato, onion, fries
** GF bun +2*
** truffle fries +2*

HAIR-of-the-DOG Cocktails

*A socially acceptable way
to drink at breakfast!*

7 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 4.50



Global American

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

Westwood, NJ | 201.722.8600
www.bibizlounge.com

SUNDAY SPECIAL

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