

Bottomless Brunch Cocktails

\$45 per person

1.5 hour limit for bottomless option per guest

Full table participation required

Bubbles	19
Mimosa	19
Bellini	19
Bloody Mary	19

Bottomless Tableside Espresso Martinis

\$55 per person

1.5 hour limit for bottomless option per guest

Full table participation required

Classic <i>aspen vodka</i>	21
S'mores <i>grey goose, white & dark chocolate, toasted marshmallow</i>	21
Fig & Honey <i>patron reposado, fig liqueur, licor 43, honey</i>	22
Salted Caramel <i>makers mark bourbon, house caramel</i>	23
Banana Chocolate <i>flecha reposado, giffard banana, luxardo amaretto</i>	22
Pumpkin Spice <i>crop pumpkin, licor 43, fall spiced syrup, pumpkin seeds</i>	21

Starters

Classic Spreads choice of three: hummus, tzatziki, spicy feta, melitzanosalata	26
Grilled Octopus red onions, capers, fava purée, peppers	36
Balos Chips zucchini and eggplant chips, tzatziki sauce	34
Cheese Saganaki kefalograviera, honey, sesame	30
Kolokithokeftedes zucchini fritters, mint, feta, lemon yogurt	29
Crab Cakes jumbo lump MD blue crab, roasted red pepper sauce	38
Gyro Eggroll lamb leg, caramelized onions, feta, tzatziki	30
Fried Calamari lightly fried, served with marinara and aioli	34
Sesame Feta fried feta coated in sesame seeds, vyssino cherries, honey	25
Spanakopita fresh spinach, leeks, and feta wrapped in phyllo	23
Chilean Seabass Skewers ladolemono, roasted red pepper sauce	35
Grilled Haloumi Cypriot cheese, honey, sesame seeds, candied orange peel	26
Olives & Feta kalamata olives, barrel-aged feta, oregano, e.v.o.o	16

Caviar

Kaluga creamy, buttery finish. 1oz serving, pita coins, creme fraiche	150
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Salads & Soup

Greek Salad tomatoes, cucumber, red onion, green paper, feta, olives	29
Brussel Sprout Salad thin shaved brussel sprouts, dry cherries, kataifi, poached egg, toasted almond	30
Green Salad romaine, feta, dill, kalamata olives, lemon caper dressing	25
Beet Salad grape tomatoes, onions, whipped goat cheese, toasted walnuts	26
Avgolemono Soup traditional chicken soup, lemon, rice	17

Brunch Plates

Balos Omelette spinach, feta, tomatoes, breakfast potatoes	26
Baklava French Toast mixed berries, pistacchio, almond, walnut, greek yogurt	26
Steak & Eggs prime NY strip, Greek fries, eggs your way	34
Lobster Roll Maine lobster, new england roll, Greek chips	36
Shakshouka poached eggs, tomato sauce, feta	26
Lavraki Filet lean, mild, flaky white bronzino, horta	35
Balos Burger lettuce, tomato, onion, tzatziki, kasseri cheese, Greek Fries	27
Grilled Ora King Salmon asparagus, sautéed spinach, tobiko, cauliflower sauce	35
Chicken Souvlaki pita, tzatiki, Greek fries	28
Traditional Gyro choice of lamb or chicken, tomato, onion, tzatziki, & fries wrapped in pita	28
Lamb Chops simply grilled, Greek fries, lemon	58
Lobster Pasta whole Maine lobster, bucatini, bisque sauce, grated cheese	65

Eggs Benedict

all benedicts served with poached eggs, hollandaise, breakfast potatoatoes

Classic - canadian bacon	29
Crab Cake - jumbo lump blue crab cakes	31
Spanakopita Benedict - spinach, barrel-aged feta	27
Lobster Benedict - Maine lobster	42
Sampler - canadian bacon, crab cake, spanakopita, & Maine lobster	72

Sides

Farm Eggs - fried, scrambled, or poached	14
Applewood Smoked Bacon	12
Loukaniko	12
Breakfast Potatoes	12
Side Salad	12

For Five Coffee

Latte	9	Drip	7
Macchiato	9	Espresso	8
Americano	8	Double Espresso	9
Assorted Tea	7	Cappuccino	9

Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.

A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.