

BRUNCH MENU

Every Sunday from 11:00am - 3:00pm

PASTRY

CROISSANT 5 | BAGEL 5 | GREEK COOKIES 2.5 CHOICE OF NUTELLA OR CREAM CHEESE FOR BAGEL & CROISSANT.

CRISPY BAKED FETA 11.99

BARREL AGED FETA CHEESE, WRAPPED IN PHYLLO WITH SESAME SEEDS AND BAKED CRISPY, DRIZZLED WITH HONEY & FIG JAM, FRESNO CHILLI SLICES & FRESH MINT.

ACAI BOWL 13.99

Acai Smoothie, Banana, Mango, Fresh Berries, Toasted Almonds, Drizzled Honey.

AVOCADO TOAST 16.99

ARTISAN BREAD, SMASHED AVOCADO, BACON TOMATOES, RED ONIONS, GOAT CHEESE, TAJIN POACHED EGG, ARUGULA.

FRENCH TOAST 17.99

HOUSE MADE BRIOCHE, VANILLA BEAN CREAM CHEESE CUSTARD, CINNAMON, FRESH MEDLEY OF BERRIES, DRIZZLED WITH MAPLE SYRUP.

BANANA FOSTER CREPES 18.99

COCO INFUSED CREPES, VANILLA CREAM CHEESE BRANDY & BROWN SUGAR, CARAMELIZED BANANAS CHANTILLY CREAM.

EGGS & GYRO SKILLET 19.99

GYRO MEAT, POTATO, BABY SPINACH ROASTED TOMATOES, FETA & GOAT CHEESE AVOCADO, FRESH FARM EGGS, BAKED IN A SKILLET.

THE GREEK BREAKFAST

20.99

DEVILED EGGS, GREEK YOGURT, HONEY, WALNUTS LOUKANIKO SAUSAGE, SMOKED SALMON, CAPERS FRESH FRUIT, CREAM CHEESE & SESAME BAGEL.

SHAKSHUKA

19.99

FARM FRESH EGGS BAKED IN A SPICY TOMATO SAUCE WITH ONIONS, PEPPERS, ZUCCHINI, OLIVES, CHICKEN CRUMBLED FETA CHEESE & GRILLED BREAD.

COUNTRY FRITTATA

18.99

EGG SOUFFLE, BACON, BELL PEPPERS, SHALLOTS TOMATOES, POTATOES, MOZZARELLA, GOAT CHEESE AIOLI, ARUGULA.

SPINACH & FETA OMELET

7.99

SAUTEED SPINACH, FETA & MOZZARELLA CHEESE POTATOES, GREEK YOGURT, ROASTED TOMATOES AND SOURDOUGH TOAST.

SALMON BENEDICT

23 99

PAN SEARED SALMON, SERVED ON SOURDOUGH TOAST, SAUTEED SPINACH, ROASTED BELL PEPPER SAUCE, POACHED EGGS AND HOLLANDAISE SAUCE.

STEAK & EGGS

26.99

WOOD GRILLED FILET MEDALLIONS, SERVED WITH POTATO HASH, RED WINE SAUCE, ASPARAGUS POACHED EGGS & CITRUS HOLLANDAISE SAUCE.

CROISSANT SANDWICH

16.99

House Baked Croissant, Scrambled Eggs, Feta Prosciutto, Avocado, Arugula, Roasted Peppers Hollandaise Sauce & French Fries.

COFFEE

GREEK COFFEE - BREWED IN TRADITIONAL 4.50

BRIKI IN HOT SAND HEARTH & COOKIE.

ESPRESSO - NESPRESSO.

4.00

CAPPUCCINO - ESPRESSO, STEAMED MILK.

5.50

AMERICANO - ESPRESSO & HOT WATER.

4.00

LATTE - ESPRESSO, STEAMED MILK.

5.50

BRUNCH COCKTAILS

FRENCH BLONDE

14

15

TINKERMAN GIN, LILLET BLANC, ST. GERMAIN ELDERFLOWER, GRAPEFRUIT JUICE, SERVED UP.

ITS ME, DAISY

Fresh Raspberries, El Jimador Tequila Cointreau Orange Liqueur, Fresh Lime Juice, Prosecco, Served on ice.

RISE & SHINE

BUFFALO TRACE BOURBON, LEMON JUICE PINEAPPLE JUICE, AMBER HONEY, EGG WHITE LARGE ICE CUBE.

WHITE PEACH BELLINI-TINI

13

WHEATLY VODKA, MUDDLED WITH PEACHES PEACH BITTERS, ST GERMAIN ELDERFLOWER LEMON JUICE, PROSECCO.

STRAWBERRY APEROL SPRITZ

14

APEROL, MUDDLED STRAWBERRY, SWEETENED LEMON JUICE, PROSECCO, CLUB SODA.

BOTTOMLESS MIMOSA & BLOODY MARY

18

BLOODY MARY WITH WHEATLEY VODKA OR MIMOSA WITH GRANDIAL BLANC DE BLANCS. WITH PURCHASE OF ENTRÉE.