

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 PHYLLO FETA 11.99

BARREL AGED FETA CHEESE, WRAPPED IN PHYLLO AND BAKED, DRIZZLED WITH HONEY, ALMONDS & FRESH FRUIT.

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 BERRIES ALMONDS, DRIZZLED WITH MAPLE SYRUP.

BANANA FOSTER CREPES 18.99

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

CROISSANT SANDWICH 16.99

HOUSE BAKED CROISSANT, SCRAMBLED EGGS FETA, PROSCIUTTO, AVOCADO, ROASTED PEPPERS ARUGULA, HOLLANDAISE SAUCE & FRENCH FRIES.

EGGS & GYRO SKILLET 19.99

GYRO MEAT, POTATO, ONION, BELL PEPPERS FRESH SPINACH, TOMATOES, FETA & GOAT CHEESE AVOCADO, FRESH FARM EGGS, BAKED IN A SKILLET.

THE GREEK BREAKFAST 20.99

TWO FRIED EGGS, CRISPY ROTISSERIE GYRO MEAT FRIED POTATOES, GREEK YOGURT, HONEY, WALNUTS FRESH FRUIT, CREAM CHEESE & SESAME BAGEL.

SHAKSHUKA 19.99

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

COUNTRY FRITTATA 18.99

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

SPINACH & FETA OMELET 17.99

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.

COFFEE

GREEK COFFEE - BREWED IN TRADITIONAL 4.50
BRIKI IN HOT SAND HEARTH & COOKIE.

ESPRESSO - NESPRESSO. 4.00

AMERICANO - ESPRESSO & HOT WATER. 4.00

GREEK FRAPE - NESCAFE COFFEE, COLD MILK 5.50
SERVED WITH NO SUGAR, SEMI SWEET OR SWEET.

CAPPUCCINO - ESPRESSO AND FROTHED MILK. 5.50

LATTE - ESPRESSO, STEAMED MILK. 5.50

BRUNCH COCKTAILS

FRENCH BLONDE 14

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

BUBBLY RASPBERRITA 14

FRESH RASPBERRIES, EL JIMADOR TEQUILA COINTREAU ORANGE LIQUEUR, FRESH LIME JUICE, PROSECCO, SERVED ON ICE.

RISE & SHINE 15

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 18

& BLOODY MARY

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

WITH PURCHASE OF ENTRÉE.