

## BRUNCH PRIX FIXE | 35

Estia®

### APPETIZER

#### SPANAKOPITA MANTI

Spinach, feta, leeks, tzatziki

#### 3 SPREADS

Tzatziki, Htipiti, and Melitzanosalata served with grilled pita bread

#### ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

#### BEETS

Marinated red and golden beets, red onion, almond garlic skordalia

#### DUO TARTARE +6 supplement

Salmon, tuna, potato chips

#### OCTOPUS +8 supplement

Charcoal grilled octopus, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil

### ENTREE

#### CHICKEN SOUVLAKI

Chicken breast, mixed greens, pita bread, french fries, tzatziki

#### FISH OF THE DAY

Served with a seasonal side

#### FRENCH TOAST

Tsoureki, napoleon custard, mixed berries

#### CRAB CAKE BENEDICT

+6 supplement

Colossal & jumbo lump crab, poached egg, sauteed spinach, ciabatta bread, hollandaise sauce, mixed greens

#### FILET MIGNON SKEWERS & EGGS

+8 supplement

Prime filet mignon, harissa, sunny side eggs, pita bread, chimichurri, capers

### ALCOHOL

#### CHOICE OF ONE BRUNCH COCKTAIL

## BRUNCH A LA CARTE

#### CRAB CAKE BENEDICT 24

Colossal and jumbo lump crab, poached egg, sautéed spinach, ciabatta bread, hollandaise sauce, mixed greens

#### FRENCH TOAST 19

Tsoureki, Napoleon custard, mixed berries

#### CHICKEN SOUVLAKI 21

Chicken breast, mixed greens, pita bread, french fries, tzatziki

#### FILET MIGNON SKEWER & EGGS 38

Prime filet mignon, harissa, sunny side eggs, pita bread, chimichurri, capers

#### ARUGULA SALAD

Arugula, marinated red and golden beets, almonds, manouri cheese, honey lime vinaigrette

#### HORIATIKI SALAD

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

#### ROMAINE SALAD

Chopped romaine hearts, feta, scallions, creamy caper dill dressing

#### SALAD PROTEINS

Add Chicken: \$10, Add Salmon: \$12

Add Shrimp: \$14

#### LOBSTER COBB SALAD 30

Poached lobster, mixed greens, string beans, asparagus, cucumber, cherry tomato, hard boiled eggs, honey lime vinaigrette

#### GREEK YOGURT 15

Granola, fresh fruit, honey, phyllo

#### BRUNCH SIDES

Candied Bacon (\$11)

## BRUNCH COCKTAILS & CARAFES | 9/42

#### BELLINI

Sparkling Wine, Fresh Peach

#### MIMOSA

Sparkling Wine, Fresh Orange

#### BLOODY MARY

Vodka, Filthy Bloody Mary Mix, feta olive, tajin rim

#### PINEAPPLE MARGARITA

Tequila, Pineapple, triple sec, salt rim

#### BRUNCH RED SANGRIA

House made with fresh fruit

#### WHITE BRUNCH SANGRIA

House made with fresh fruit

Please note an 18% service charge is applied on all bills for front of house employees. Additional gratuity is at the discretion of each guest. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any food allergies.