

BRUNCH PRIX FIXE | 35



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 +7 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, sautéed spinach, ciabatta bread, hollandaise sauce, mixed greens

FILET MIGNON SKEWER & 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, fried potatoes, tzatziki

PRIME FILET MIGNON SKEWER & EGGS 38

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

HORIATIKI SALAD 19

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

ROMAINE SALAD 17

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

ARUGULA SALAD 17

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

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)

Roasted Potatoes (\$11)

Sliced Avocado (\$7)

Assorted Fruit (\$12)

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.