



GOURMET EGG TARTINES

- ATHENIAN TOAST (V)** 25
open face crusty artisan sourdough bread topped with Greek feta spread, Kalamata olives, capers; sliced tomatoes, spinach, over easy turmeric organic egg; with mixed baby greens
- CALIFORNIA TOAST (V)** 23
open face artisan sourdough bread topped with; smashed Hass avocado, over easy organic egg, cherry tomato salsa, imported Greek feta cheese; served with mixed baby greens
- SPANISH TOSTADA** 31
open face on crusty artisan bread with crushed Hass avocado; topped with chorizo sausage, mushrooms, spinach, tomatoes, balsamic onions; 2 over easy organic eggs, Manchego cheese; served with mixed baby greens or breakfast potatoes
- BRUSCHETTA MORNING SALAD (V)** 28
two organic poached eggs in extra virgin olive oil on grilled ciabatta; topped with marinated cherry tomatoes, roasted red pepper, Kalamata olives, imported Greek feta cheese; served with mixed baby greens
- SOLOMOS** 33
open face on artisan sourdough with lemony dill Greek yogurt spread, capers, smoked salmon, asparagus, 2 over easy eggs;; served with mixed baby greens



VEGETARIAN BOWLS

with rustic bread; we use only organic free-range eggs. (GF)-gluten free without bread

- CHAMPINONES (V, GF)** 29
mushroom, truffle cream sauce; with asparagus, roasted red pepper, caramelized onion, mini potatoes topped with, smoked cheddar; 2 poached organic eggs, balsamic reduction
- CILBIR (V, GF)** 29
thick Greek yogurt topped with vegetable rosti, spinach, cherry tomatoes, 2 organic poached eggs, Aleppo pepper butter
- STIFADO (V, GF)** 29
tomato-braised lentils & chickpeas with spinach, Kalamata, topped with 2 poached organic eggs & imported Greek feta cheese
- BRIABOTTO (V, GF)** 29
fresh stewed vegetables; asparagus, mushroom, tomato, zucchini, bell pepper, red onion, mini potato; topped with imported Greek feta cheese & 2 over easy turmeric organic eggs
- FASOLADA (VEGI-CASSOULET) (V, GF)** 29
medley of fragrant vegetables; butter bean, chickpeas, spinach, mini potato, carrot; simmered in a savoury tomato base; topped with 2 poached organic eggs & imported Greek feta cheese



SIGNATURE BRUNCH

- SKILLET (GF)** 29
spicy sausage, smoked ham, back bacon, bell pepper, red onion, mini potatoes, sharp cheddar cheese; 3 organic over easy eggs, hollandaise; multigrain (GF without bread)
- KEFTEDES (GF)** 32
Mediterranean style beef meatballs with tomato harissa stew, roasted red pepper, spinach, Kalamata olives; imported Greek feta cheese, 2 poached organic eggs; crusty bread (GF without bread)
- CROQUE MADAME SANDWICH** 29
fig spread, smoked ham, Swiss cheese, Mornay sauce; artisan sourdough bread; over easy organic egg; mixed baby greens
- LOX SALAD** 28
Scottish style smoked salmon on ciabatta bread, cream cheese, cherry tomatoes, red onion, Kalamata olive, capers; mixed baby greens
- TSOUREKI (V)** 24
Mediterranean custard French toast; cinnamon orange egg bread, honey- labneh frosting, fresh berries, fruit coulis, pecans
- BRUNCH BURGER** 29
8 oz. handcrafted premium beef ground chuck, applewood smoked bacon, back bacon, Monterey jack cheese, caramelized onion, organic fried egg, tomato, arugula, chipotle ketchup, potato bun; breakfast potatoes or mixed baby greens
- LAMB MEATBALL SHAKSHUKA** 35
tender lamb meatballs braised in a tomato pepper stew, spinach; topped with imported Greek feta cheese and 2 organic poached eggs; crusty bread
- SCRAMBLES** *three organic free-range eggs, with breakfast potatoes or mixed baby greens, rustic bread (GF) - gluten free without bread*
- FETA TOMATO & SPINACH (V, GF)** 26
Mediterranean style, soft scrambled organic eggs; spinach, tomato, caramelized onion, imported Greek feta cheese
- CHORIZO (GF)** 27
chorizo sausage, serrano ham, piquillo peppers, cherry tomatoes, soft scrambled eggs, pepper jack cheese,
- FARMER'S MARKET (V, GF)** 26
mushroom, zucchini, tomatoes, roasted peppers, spinach, soft scrambled eggs, Swiss cheese
- POLLO (GF)** 27
chicken sausage, sun dried tomato, caramelized onions, arugula, soft scrambled eggs, Parmesan cheese



BRUNCH SANDWICHES

with mixed baby greens or breakfast potatoes

BROKEN YOLK 23

crispy applewood smoked bacon, 2 over easy organic eggs
Monterey cheese, sliced tomatoes, arugula, mayo, on
artisan sourdough

FIG, APPLE GRILLED CHEESE (V) 23

fig spread, honey crisp apple, caramelized onions,
pepper jack and provolone cheese, arugula, on sourdough bread

THE HANGOVER 26

applewood smoked bacon, lean pork loin, smoked ham,
caramelized onion, Monterey jack cheese, 2 fried eggs,
sriracha mayo, arugula, artisan sourdough

AVOCADO BLT 23

crushed Hass avocado, imported Greek feta cheese, crispy
applewood smoked bacon, sliced tomatoes, arugula, artisan
sourdough; add **organic scrambled / over easy egg +3**

MEDITERRANEAN GRILL CHEESE (V) 23

spinach, roasted red pepper, Kalamata olive, caramelized onion,
Imported Greek feta cheese, provolone, basil pesto,
on sourdough bread;



FARM FRESH EGGS PLATE

*organic free-range eggs, with breakfast potatoes, or
mixed baby greens, sourdough toast or
whole multigrain toast*

BACON

two organic eggs with Applewood Bacon 18

two organic eggs with Peameal Bacon 18

SAUSAGE

two organic eggs, with 18

Farmer's Breakfast Pork Sausage

two organic eggs with

Chicken & Apple Smoked Sausage or 22

Sweet Italian Style Smoked Chicken Sausage 22

HOG TIED

three organic eggs with applewood bacon, 28

farmer's sausage and smoked ham

QUICK START (V)

two organic eggs 15



BENEDICT & FRIENDS

*two poached organic free-range eggs on grilled
ciabatta; breakfast potatoes or mixed baby greens*

TRADITIONAL 24

back bacon, arugula, saffron hollandaise

CHORTA (V) 29

hummus, sautéed spinach, mushrooms, asparagus
sun-dried tomato; avocado harissa-hollandaise, balsamic reduction

OSCAR 36

crab cakes (2), asparagus, spinach, capers, on
artisan sourdough bread; sriracha-hollandaise, balsamic reduction

NOVA 28

Scottish style smoked salmon, arugula, capers; saffron hollandaise

ELLAS 29

tomato, spinach, roasted red pepper, imported Greek feta
on artisan sourdough bread; Greek Yogurt hollandaise

SHORT RIBS 31

braised beef short ribs, caramelized onions, arugula,
red wine hollandaise, balsamic reduction



OMELETTES

*3 organic free-range eggs, breakfast potatoes or
mixed baby greens, rustic bread
(GF-gluten free w/o bread)*

GREEK (V, GF) 26

imported Greek feta cheese, spinach, roasted red pepper,
caramelized and red onion

MEAT LOVERS (GF) 27

applewood smoked bacon, chorizo sausage, smoked ham
red onion; sharp cheddar cheese

TUSCAN (V, GF) 26

mushroom, zucchini, roasted red pepper, tomato,
arugula; mozzarella & parmesan cheese

CRAB OMELET (GF) 36

wild caught Atlantic blue crab meat, asparagus,
sun dried tomato, lemon zest; Swiss cheese

EXECUTIVE CHEF: MICHAEL G. EFTHIMIOU

Menu updated 04/2026

 LUNCH FARE <i>ff or mixed baby greens</i> TRIPLE DECKER CHICKEN CLUB 24 chicken breast, bacon, Swiss, tomato, arugula, mayo, whole grain ITALIAN TUNA SANDWICH 25 roasted red pepper, sun-dried tomato, red onion, Castelvetrano olives, bacon, olive oil, lemon, balsamic, arugula, artisan sourdough HOUSE BURGER 26 8 oz. handcrafted premium beef ground chuck, applewood bacon, cheddar & Swiss cheese with tomato, caramelized onions, arugula, pickle, mayo, ketchup, mustard, potato bun OPEN FACE VEGGIE SANDWICH (V, VGP) 25 asparagus, roasted red pepper, mushroom, zucchini, cherry tomatoes, provolone, crushed Hass avocado & hummus, za'atar, arugula, artisan sourdough bread; add over easy egg + 3 CHICKEN PROVOLONE 24 poached chicken breast, provolone cheese, basil pesto aioli, pickles, arugula, artisan sourdough bread PORCHETTA SANDWICH 25 Tuscan pork roast, caramelized onions, roasted red pepper, arugula, mustard aioli; schiacciata Tuscan bread	 PASTA VILLAGE PASTA (V) 37 asparagus, mushroom, zucchini, roasted tomato, Mediterranean olives, imported Greek feta, casarecce pasta BEEF SHORT RIB RAVIOLI 41 mushroom-truffle, port wine sauce, parmesan MEDITERRANEAN PASTA 43 wild caught shrimp, roasted cherry tomato sauce with olives, spinach, imported Greek feta, Tagliatelle pasta LOBSTER RAVIOLI 45 citrus cream sauce, shrimp marinara, asparagus, walnuts, fresh grated Parmesan ARNAKI PAPARDELLE 44 slow braised lamb ragu tossed with tomatoes, herbs, ribbon pasta; topped with imported Greek feta cheese BUTTERNUT SQUASH RAVIOLI (V) 36 sage & orange brown butter sauce, spinach, sun dried tomato, pumpkin seeds, parmesan,
 SALADS STACKED AVOCADO, BEET, APPLE (V, VGP) 27 crushed avocado, diced apple & beets, microgreens; roasted balsamic asparagus, sliced tomatoes, Castelvetrano olives, over easy organic egg, walnuts, artisan bread GREEK PANZANELLA WITH CHICKEN 32 tomato, cucumber, red onions, Kalamata olives, sweet bell pepper, Greek feta, toasted sourdough croutons; Mediterranean dressing NISI SALAD (V,GF,VGP) 27 spinach, arugula, sliced Honeycrisp, strawberries, beets, roasted red pepper, walnuts, pepitas, Greek feta, agave-balsamic dressing	 SEAFOOD & MEAT MEDITERRANEAN SEA BASS (LAVRAKI) (GF) 43 lean, mild white fillet, slightly sweet & flaky; tomato and capers; oven roasted lemon potatoes, fresh market vegetables ICELANDIC ARCTIC CHAR (GF) 44 mild light-red fillet, delicate texture, firm flesh; tomato, Kalamata, Castelvetrano olives; roasted lemon potatoes, market vegetables SEA BREAM (TSIPOURA) (GF) 42 Mediterranean white fish fillet, moist and flaky, mild, sweet, flavor firm meaty texture; Kalamata olives, tomato & Greek Feta; oven roasted lemon potatoes, fresh market vegetables BEER BATTER FISH & CHIPS 27 haddock fillet, house remoulade, pickle spear, fries or baby greens
 PIZZA <i>(personal size)</i> SUPREMA 24 spicy sausage & salami, Applewood smoked bacon, red onion, roasted red pepper, tomato sauce, mozzarella, parmesan CAULIFLOWER (V, GF) 26 cauliflower crust, basil pesto, fresh tomato, mushroom, zucchini, mozzarella, parmesan, arugula, balsamic reduction SPANAKOPIZZA (V) 24 spinach, roasted red pepper, caramelized onion, Kalamata, imported Greek feta cheese, mozzarella, dill	PERCH PLATTER (GF) 32 polenta crusted; with fries or mixed baby greens; spicy aioli <hr/> CHICKEN PARMESAN ESCALOPE 39 panko crusted organic chicken cutlet; bursting tomatoes, provolone, mozzarella; pasta with olive oil & parmesan SEARED VEAL LIVER (GF) 42 tender veal liver with red wine reduction, melted onions, crispy bacon; oven roasted lemon potatoes, fresh market vegetables