FOOD MENU

SPREADS

Hummus — chickpeas, tahini, EVOO **10**
Tzatziki — Greek yogurt, cucumbers EVOO **10**
Tyrokafteri— spicy feta cheese spread **10**
Mediterranean dip trio—a sampling of all 3 spreads (served with toasted bread) **16**

SMALL BITES

Olives—assortment of Greek olives **9**
Homemade sheep cheese—olives **14**
Crudites—seasonal vegetables, citrus dressing, w/ Lemon herb yogurt & whipped feta **14**
Grape leaves—stuffed with rice & dill served w/ yogurt sauce **12**
Burrata—cherry tomatoes, ripe vine tomatoes, EVOO, balsamic glaze, basil **19** **add prosciutto 6**
Prosciutto & Melon Carpaccio—cantaloupe, feta, pistachios, mint, honey citrus vinaigrette **16**

RAW & CURED

Tuna Tartare**—honey ponzu, smashed avocados, chives, micro greens **24**
Tuna Tataki**—light seared sashimi- grade tuna,honey ponzu, wasabi mayo, crispy onions, fresh scallions **17**
Lobster Roll**— lemon,chive,mayo on toasted brioche **34**
Beef Carpaccio**— mustard aioli, parmesan flakes, shallots, arugula, EVOO **28**

BRUSCHETTE

Prosciutto, brie, red pepper **8**
Smoked Salmon, aioli, cucumber relish **9**
Pear, goat cheese, honey, walnuts **10**
Mozzarella, cherry tomatoes, basil pesto **8**
Shrimp, avocado, spicy mayo, micro greens **12**

SANDWICHES

Smoked salmon, multigrain sourdough, tomato, capers, onions, dill cream cheese **20**
Prosciutto, multigrain sourdough, mozzarella di buffala arugula, tomato, pesto, basil, EVOO **20**
Turkey, ciabatta bread, Swiss cheese, tomato, aioli **19**
Greek, ciabatta bread, tomato, cherry tomatoes, Cucumbers, green peppers, feta cheese, capers, olives, EVOO, oregano **18**
Soppressata, ciabatta bread, prosciutto, graviera, roasted red peppers, arugula, truffle aioli **20**

CHARCUTERIE

Meat plate— assortment of cured meats **32**
Cheese plate— assortment of cheeses **32**
Stafili plate— chef's selection of cured meats & cheeses **36** **add honeycomb 6**
Prosciutto plate **24**
Bresaola plate **27**
Smoked salmon plate **27**

***no food substitutions please**
****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

SALADS

Greek— ripe vine tomato, cherry tomatoes, cucumbers, peppers, olives, capers, onions, feta cheese, EVOO **23**

Stafili— arugula, goat cheese, cranberries, roasted red peppers, walnuts, homemade Stafili vinaigrette **20**

Santorini—spring mix, cherry tomatoes, beetroot, blueberries, manouri, pistachio, balsamic vinaigrette **20**

ADD ONS

prosciutto **6** bresaola **6** smoked salmon **6** shrimp** **7**

DESSERTS

Orange Cake **14**
Greek yogurt—with honey and walnuts **12**

BRUNCH
FRIDAY, SATURDAY & SUNDAY
11AM-3PM

BREAKFAST SANDWICH- EGGS, SWISS, TOMATO, SPRING MIX, AIOLI **17**

AVOCADO TOAST- SLICED MULTIGRAIN SOURDOUGH SMASH AVOCADO, SCALLIONS, RED PEPPER FLAKES, EVOO **14** **ADD EGG 4**

SCRAMBLED EGGS WITH TOMATO & FETA CHEESE SERVED WITH SOURDOUGH BREAD **16**

SCRAMBLED EGGS WITH TOMATO, GREEN PEPPERS, & SCALLIONS **16**

SALMON OMELET- SMOKED SALMON, DILL CREAM CHEESE, ONIONS, CAPERS **18**

COFFEE MENU

HOT BEVERAGES

Espresso	6.00
Americano	6.00
Organic Black/Green Tea	6.00

COLD BEVERAGES

Iced Espresso	8.00
Iced Americano	8.00

SOFT DRINKS

Coca Cola	6.00
Diet Coke	6.00
Sprite	6.00
Ginger Ale	6.00
Epsa Orangeade	7.00
Sparkling Water	9.00
Mineral Water	8.00

COFFEE SERVED UNTIL 4 PM DAILY