

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	15
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

PANINI

Prosciutto , manouri cheese, cherry tomatoes, aioli	20
Cheese , manouri, graviera, vlahotyri, truffle aioli	20
Greek , feta cheese, kalamata olives, cherry tomatoes, greek extra virgin olive oil, oregano	19
Goat cheese , prosciutto, fig tartare, red onion balsamic glaze	19
Graviera cheese, hot soppressata, roasted red peppers, aioli	20

CHARCUTERIE

Meat plate — assortment of cured meats	32
Cheese plate — assortment of cheese	32
Stafili plate — CHEF selection of cured meat & 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
Watermelon —feta cheese, cucumber relish,mint, Summer vinaigrette	17

ADD ONS

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

Orange Cake	14
Greek yogurt —with honey and walnuts	12

BRUNCH MENU EVERYDAY 11AM- 3PM

GREEK YOGURT W/ GRANOLA & MAPLE SYRUP	7
SCRAMBLED EGGS W/ TOMATO & FETA CHEESE	16
SCRAMBLED EGGS W/ TOMATO, GREEN PEPPERS & SCALLIONS	16
SMOKED SALMON OMELET W/ DILL CREAM CHEESE, ONIONS, CAPERS	18
BREAD W/ JAM	4
MIMOSAS	12

COFFEE MENU

HOT BEVERAGES

Espresso	6.00
Americano	6.00
Organic Black/Green Tea	6.00

COLD BEVERAGES

Iced Espresso	8.00
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SOFT DRINKS

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

COFFEE SERVED UNTIL 4 PM
DAILY