

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)	14

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

CREPES

Turkey , edam cheese, tomato, green peppers, aioli	18
Truffle oil , edam cheese, graviera, gorgonzola, mushrooms	18
Prosciutto , goat cheese, red peppers, fig balsamic vinaigrette, arugula	18
Ham , graviera, mushrooms, corn, truffle aioli	18

SANDWICHES

Smoked salmon , multigrain sourdough, tomato, capers, onions, dill cream cheese	17
Prosciutto , multigrain sourdough, mozzarella di buffala arugula, tomato, pesto, basil, EVOO	17
Turkey , ciabatta bread, Swiss cheese, tomato, aioli	17
Greek , ciabatta bread, tomato, cherry tomatoes, Cucumbers, green peppers, feta cheese, capers, olives, EVOO, oregano	16
Soppressata , ciabatta bread, prosciutto, graviera, roasted red peppers, arugula, truffle aioli	19

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

SALADS

Greek — ripe vine tomato, cherry tomatoes, cucumbers, peppers, olives, capers, onions, feta cheese, EVOO	21
Stafili — arugula, goat cheese, cranberries, roasted red peppers, walnuts, homemade Stafili vinaigrette	18
Santorini —spring mix, cherry tomatoes, beetroot, blueberries, manouri, pistachio, balsamic vinaigrette	19
Watermelon —feta cheese, cucumber relish,mint, Summer vinaigrette	17

ADD ONS

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

Crepe nutella — with crumbled biscuits & banana	18
Greek yogurt —with honey and walnuts	12
Homemade Pistachio Baklava	14

BRUNCH FRIDAY, SATURDAY & SUNDAY 11AM-3PM

BREAKFAST SANDWICH

17

EGGS, SWISS, TOMATO, SPRING MIX, AIOLI

AVOCADO TOAST

14

SLICED MULTIGRAIN SOURDOUGH, SMASH AVOCADO,SCALLIONS, RED PEPPER FLAKES, EVOO

ADD EGG 4

SCRAMBLED EGGS WITH TOMATO & FETA CHEESE

16

SERVED WITH SOURDOUGH BREAD

SCRAMBLED EGGS WITH TOMATO, GREEN PEPPERS, &SCALLIONS

16

SALMON OMELET

18

SMOKED SALMON, DILL CREAM CHEESE, ONIONS,CAPERS

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

COFFEE MENU

HOT BEVERAGES

Espresso	6.00
Americano	6.00
Cappuccino	8.00
Latte	8.00
Organic Black/Green Tea	6.00

COLD BEVERAGES

Iced Espresso	8.00
Iced Americano	8.00
Iced Latte	8.00

Add espresso shot	1.50
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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
Sparkling Water	9.00
Mineral Water	8.00

**COFFEE SERVED UNTIL 4 PM
DAILY**