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**

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**

ADD ONS

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

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

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