

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

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

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
Watermelon —feta cheese, cucumber relish,mint, Summer vinaigrette	17

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
--	----

*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
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