

FOOD MENU

SPREADS

Hummus — chickpeas, tahini, EVOO	10
Tzatziki — Greek yogurt, cucumbers EVOO	10
Tyrokafteri — spicy feta cheese spread	10

SMALL BITES

Olives —assortment of Greek olives	9
Grape leaves —stuffed with rice & dill served w/ yogurt sauce	12
Homemade sheep cheese —olives	14
Crudites —carrots, celery & cucumbers	6
Burrata —cherry tomatoes, ripe vine tomatoes, EVOO, balsamic glaze, basil add prosciutto 6	19
Tuna tartare** —ponzu, shallots, Fresno pepper, Avocado	24
Beef Carpaccio** — mustard aioli, parmesan flakes, shallots, arugula, EVOO	28

BRUSCHETTE

Prosciutto , manouri cheese, cranberries, balsamic glaze, black pepper	8
Smoked Salmon , aioli, cucumber relish	9
Goat cheese , fig tartare, balsamic glaze	7
Graviera , cherry tomatoes, basil pesto	8
Sheep cheese , olive tapenade	8

CREPES

Black truffle oil , edam cheese, feta cheese, cremini mushrooms, truffle aioli	18
Turkey , edam cheese, green bell peppers, tomatoes, aioli	18
Wild boar prosciutto , edam cheese, green bell peppers, cherry tomatoes, corn	19
Prosciutto , goat cheese, red peppers, fig balsamic vinaigrette, arugula	18
Ham , edam cheese, manouri cheese, cherry tomatoes, mayo	18
Hot soppressata , edam cheese, cherry tomatoes, green bell peppers, aioli	18

PANINI

Prosciutto , manouri cheese, cherry tomatoes, aioli	17
Cheese , manouri, graviera, vlahotyri, truffle aioli	17
Greek , feta cheese, kalamata olives, cherry tomatoes, greek extra virgin olive oil, oregano	16
Mushroom , feta cheese, cherry tomatoes, truffle aioli	17
Goat cheese , prosciutto, fig tartare, red onion balsamic glaze	16
Graviera cheese, hot soppressata, roasted red peppers, aioli	17

CHARCUTERIE

Meat plate — assortment of cured meats	30
Cheese plate — assortment of cheese	30
Stafili plate — CHEF selection of cured meat & cheeses add honeycomb 6	34
Prosciutto plate	24
Wild boar prosciutto plate	29
Bresaola plate	27
Smoked salmon plate	27

SALADS

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

ADD ONS

prosciutto 6	bresaola 6	smoked salmon 6
wild boar prosciutto 7		

DESSERTS

crepe nutella — with crumbled biscuits & banana	18
greek yogurt —with honey and walnuts	12
greek parfait — crumbled biscuits, greek yogurt, sour cherry spoon sweet	10

BRUNCH MENU EVERYDAY 11AM- 3PM

GREEK YOGURT W/ GRANOLA, BLUEBERRIES, & MAPLE SYRUP 7

SCRAMBLED EGGS WITH TOMATO & FETA CHEESE 16

SCRAMBLED EGGS WITH TOMATO, GREEN PEPPERS, &SCALLIONS 16

SALMON OMELET 18

SMOKED SALMON, DILL CREAM CHEESE, ONIONS, CAPERS

JAM W/BREAD 4

MIMOSAS 12

***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
Epsa Lemonade	7.00
Sparkling Water	6.00

**COFFEE SERVED UNTIL 4 PM
DAILY**