

BRUNCH

GOOD MORNING

- Bougatsa 6**
vanilla custard, phyllo, cinnamon, powdered sugar
- Broccolopita 12**
broccoli, leeks, feta, phyllo, tahini yogurt
- Baklava Oatmeal 10**
rolled oats, toasted walnuts, allspice, cloves, figs, honey, shredded phyllo
- Greek Yogurt 8**
sour cherry vyssino, pasteli, berries, granola
- Country Moussaka 18**
fried chicken, scalloped potatoes, eggplant béchamel waffle

MEZE

- Trio of Dips 14**
pumpkin tzatziki, tyrokafteri, miso melitzanosalata, served with pita *root vegetables* +3
- Okra Horiatiki 14**
tomato, cucumber, red onion, feta, Kalamata olives, olive oil, crispy okra
- Feta 14**
sesame encrusted, Greek honey
- Zucchini Crisps 10**
served with sweet onion yogurt
- Calamari 12**
fried with saffron aioli and ouzo agrodolce
- Souvlaki* 20**
marinated lamb, rigani, lemon, tzatziki

THIRSTY?

scan here!



FOR THE TABLE

- Greek Yogurt Pancakes *half/full* 16/26**
sour cherry vyssino, honey, toasted almonds, fresh berries
- Tsoureki Toast *half/full* 14/28**
maple whipped cream, berries
add merenda +2
- Shakshouka 24**
eggs baked in a pan of spiced tomato sauce, peppers, onions with feta and pita

EGGS AND SANDWICHES

- Classic Greek Omelet 14**
spinach, dill, scallions, feta, served with home fries and pita
- Kayianas 12**
scrambled eggs, cherry tomatoes, olives and feta, grated mizithra, arugula, pita
- Loukaniko Hash 16**
three sunny-side up eggs, pork and leek sausage, butternut squash, celery root, spinach, sourdough toast
- Breakfast Gyro 14**
scrambled eggs, grilled halloumi, loukaniko, Florina pepper coulis, wrapped in pita, served with home fries
- Koulouri and Lox 12**
manouri cream cheese, scallions, tomatoes, red onions, capers, arugula, Greek sesame bagel

- Spanakopita Grilled Cheese 16**
feta, kasseri, spinach, sourdough, tomato soup

SIDES

- Bacon 4
- Loukaniko 6
- Homefries 5

FRESH SQUEEZED

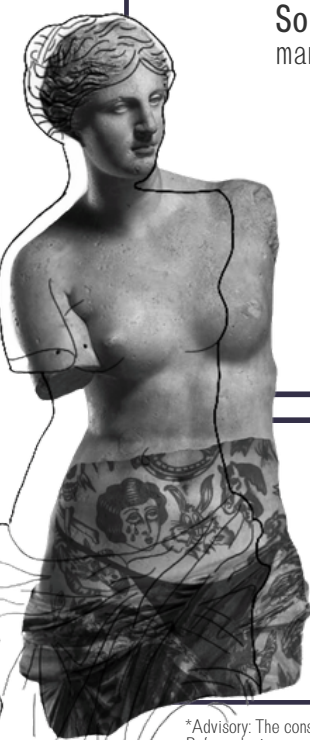
- Orange Juice 4
- Grapfruit Juice 4
- Seasonal Juice 4

COFFEE

- Coffee, 4
- Espresso 4
- Cappuccino 5
- Greek coffee 5

Executive Chef Jerry Pabla Chef de Cuisine Luis Figueroa

*Advisory: The consumption of raw & undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform your server if a person in your party has a food allergy.



CHAMPAGNE TRAYS

your choice of bubbles with fresh juices and garnishes

Sparkling Selection:

16 Rives Blanques 'Blanquette de Limoux', Languedoc, France - <i>included</i>	54
14 Dom. Spiropoulos 'Ode Panos' Brut, Mantinia, Peloponnese, Greece	+18
10 Glinavos 'Zitsa Brut,' Zitsa, Ioannina, Greece	+24
Executive Upgrade: <i>your choice of three nips</i>	+12
Ketel One, Grand Marnier, Lejay Cassis, St. Elder, Peach Schnapps	

COCKTAILS

COMMITT33 Mul3 2.0 vodka, mango, saffron, ginger beer, bitters	15
Hop, Sip & a Jump Flor de Caña 12, hopped pineapple cordial, lime, valsamikos	15
Late Night Varietal Show vodka, mulled wine cordial, orange, lemon, pine	15
No Money, No Hunny speculoos gin, Krupnik honey, nutmeg, lemon, chrysanthemum	15
Radical Sabbatical tequila, pineapple, toasted coconut, orange zest, Chinese 5 spice, espelette, pistachio, creole bitters	16
Salepaki, Salepaki! Tsipouro, orchid, citrus, St. John Commandaria, baking spices	15
I Came, I Saw, I Concord bourbon, Concord grape, Sfumato, lime, orange bitters, cider	16
Ryewallah rye, Borghetti Espresso, Punt e Mes, chai, oat	16
Ume Old Fashioned Sazerac Rye, Akashi Ume, dried plum, chocolate bitters, hazelnut	15
Whiskey Tango Foxtrot blended whiskey, honey, ginger, turmeric, citrus, sparkling apple cider, Mandilari	15
The Floor Is Guava bottled cocktail *limited availability tequila, guava, coconut, Makrut, ruby port, lemon	15
What's Shakin' rotating cocktail special	14

BEER

Fix 'Hellas' Olympic Brewery, Euro Pale Lager, GR, 5 ABV	7
Beirut Kassatly Chatura, German Pilsner, LB, 4.6 ABV	7
Dale's Pale Ale Oskar Blues brewery, American Pale Ale, Longmont CO, 6.5 ABV	7
Lazer Snake 3 Floyds Brewing Co., American IPA, Munster, IN, 7 ABV (16oz)	11
Boom Sauce Lord Hobo, American IPA, Norwood, MA, 7.8 ABV (16oz)	11
Pearly Wit Springdale Beer Co, Belgian Witbier, Framingham, MA, 4.8 ABV (16oz)	9

GREEK SPIRITS

	glass	250ml
OUZO		
Plomari, Lesbos	6	24
Barbayanni, 'Aphrodite,' Lesbos	8	32
Giokarini, Samos	6	24
Short Path Distillery, Everett	6	24
TSIPOURO		
Idoniko, Drama	8	32
Parparoussis, Patras	9	36
Katsaros, Tyrnavos	7	28
Dekaraki, Tyrnavos	8	32
Katsaros Aged, Tyrnavos	16	
Tsilili Dark Cave Aged, Meteora	22	
MASTIHA		
Psychis, Chios	5	20
Eva Mastic Tears, Mitilini	8	24