

# BRUNCH

## GOOD MORNING

Bougatsa vanilla custard, phyllo, cinnamon, powdered sugar	6
Baklava Oatmeal rolled oats, toasted walnuts, allspice, cloves, figs, honey, shredded phyllo	10
Chia Pudding Greek yogurt, chia seeds, coconut, halva, almond milk, berries, Ikarian honey	12
Greek Toast smoked salmon, avocado tzatziki, horiatiki salsa, micro herbs, sourdough	14

## MEZE

Trio of Dips beet tzatziki, spinach and feta, Florina pepper muhammara, served w/ pita [winter crudites] +4	16
Winter Horiatiki kale, chicory, parsnip, delicata squash, mizithra, maple cider vinaigrette	16
Feta sesame encrusted, Greek honey	14
Zucchini Crisps served with sweet onion yogurt	10
Calamari fried with banana peppers, caper leaf tartar	16
Souvlaki* marinated lamb, rigani, lemon, tzatziki	22

## FOR THE TABLE

Greek Yogurt Pancakes ouzo-infused blueberries, lemon zest, anthytyro whipped cream	half/full	16/26
Tsoureki Toast mastiha whipped cream, powdered sugar, berries add merenda +2	half/full	14/28
Shakshouka eggs baked in a pan of spiced tomato sauce, peppers, onions with feta and pita		24

## EGGS AND SANDWICHES

Classic Greek Omelet spinach, dill, scallions, feta, served with home fries and pita	14
Sfougato eggs, zucchini, dill, mint, oregano, whipped feta, served with home fries and sourdough toast	16
Loukaniko Hash three sunny-side up eggs, pork and leek sausage, butternut squash, celery root, spinach, sourdough toast	16
Lamb Chops & Eggs three sunny-side up eggs, two lamb chops, home fries, tomato jam, pita	22
Breakfast Gyro scrambled eggs, grilled halloumi, loukaniko, Florina pepper coulis, wrapped in pita, served with home fries	14
Spanakopita Grilled Cheese feta, kasseri, spinach, sourdough, tomato soup	16

## SIDES

Bacon	4
Loukaniko	6
Homefries	5

## FRESH SQUEEZED

Orange Juice	4
fresh pressed + 2	
Grapefruit Juice	4
Seasonal Juice	4

## COFFEE

Coffee	4
Espresso	4
Cappuccino	5
Greek coffee	5

COMMITTEE



DRINKS

CHAMPAGNE TRAYS

*your choice of bubbles with fresh juices and garnishes*	54
Sparkling Selection	
La Petite Marquise Crémant de Loire Brut Loire Valley, FA NV - included	
Xinomavro Domaine Oinea 'Lune Noir Extra Brut,' PDO Amyndeon	+37
Glinavos 'Zitsa Brut,' Zitsa, Ioannina, Greece	+24
Executive Upgrade:	
your choice of three nips	+12
Ketel One, Grand Marnier, St. Elder, Peach Schnapps	

COCKTAILS 17

Still... the Commitment	
vodka, mango, saffron, ginger beer, bitters	
Shoyu a Good Time	
Hendrick's Neptunia gin, basil eau de vie, wasabi, ginger, white shoyu & strawberry Botanic Bitter	
Trákál Me Maybe	
sumac Ketel One, Trákál, mulberry & maqui Fassinola, winter melon, citrus	
Ok, Zaddy	
Sol Tarasco Charanda, Santa Teresa rum, Union Uno mezcal, rooibos & chili tepache cordial, lime	
Spruce Bringsteen	
Monkey 47 gin, spruce tip Luxardo bitter, Carpano Bianco	
Aeroplane Over the Sea	
Paranubes rum, Batavia Arrack, halva, gochujang rich demerara, creole bitters	
Incider Trading	
Rittenhouse rye, Cocchi Barolo Chinato, banana, clove, cider, mole	
Whiskey Richard	
Elijah Craig bourbon, brown butter, Carpano Antica, acid-adjusted guava, lime, Aguardiente	
Señor Niko Takahashi	
Lunazul Reposado tequila, Kleos mastiha, falernum, hemp, matcha, salted cucumber, lime	
All Gas, No Brakes	
Branca Menta, Besk, Alta Verde, Novo Fogo cachaça, gomme, lime, salted Braulio	
What's Shakin'	
rotating cocktail special	

BEER

Fix 'Hellas'	7
Lager / Olympic Brewing / Greece / 5%	
56 Isles	7
Pilsner / Paros Microbrewery / Greece / 5.2%	
Birds of a Feather	10
IPA / Lamplighter / MA / 6.8%	
Tessellation	11
Lone Pine / Double IPA / ME / 8.1%	
Candle Pin	9
Pale Ale / Castle Island / MA / 4.4%	
Allagash White	10
Witbier / Allagash Brewing / ME / 5.1%	
Gunner's Daughter	10
Milk Stout / Mast Landing / ME / 5.5%	
Daily Cider *rotating*	MP
Hard Cider	
What's Crackin'	MP
rotating beer special	
Lagunitas Hop Hoppy Refresher	7
NA Sparkling Hop Water / Lagunitas / CA / 0.0%	

COMMITTEE

