

## BRUNCH

### GOOD MORNING!

**Spanakopita Muffin \$9**

house made muffins stuffed with spinach, leeks, and onion topped with whipped feta

**Baklava Muffin \$8**

candied walnuts, spiced-honey syrup, cinnamon, clove

**Sarikopita \$10**

greek pie filled with soft mizithra cheese, feta cheese, and vanilla

**Organic Oatmeal \$12**

organic rolled oats, yellow figs, caramelized raisins, pistachio, kataifi

**Greek Yogurt Parfait \$13**

fresh baked granola, cranberries, pistachio, almond, roasted apples, ikerian honey

### TOASTS

**Banana Bread Toast \$14**

homemade banana bread, whipped anothotyro, macerated blueberry, candied walnuts

**AB&J Toast \$14**

almond butter, berry jam, whipped sweetened manouri, toasted brioche

**Manitaropita Toast \$16**

grilled sourdough, truffle mayo, roasted mushrooms, crispy arugula, sunny side egg

**Salmon Pita \$18**

open-faced grilled pita, smoked salmon, cucumber-caper salsa, pickled shallot, scallion-manouri cream cheese

---

### FOR THE TABLE

**Greek Pancakes \$20**

strawberry-mastiha cheesecake sauce, fresh whipped cream, greek butter biscuit crust

**Tsoureki Toast \$18**

caramelized bananas, metaxa brown sugar syrup, candied walnuts, fresh whipped cream

**Shakshouka \$23**

eggs baked in a pan of spiced tomato, spinach, and feta with grilled sourdough

---

### EGGS!

**Greek Omelet \$16**

two eggs, loukaniko, kefalograviera cheese, and oregano served with potatoes and pita

**Egg White Frittata \$17**

briam roasted greek vegetables and kefalotyri cheese served with mixed greens, potatoes, and grilled sourdough

**Lamb Kofta Hash \$18**

two eggs sunny-side up, spicy harissa yogurt, roasted sweet potato, swiss chard, caramelized onion, and spiced ground lamb served with grilled sourdough

**Koulouri and Eggs \$16**

Greek style sesame bagel, labneh, chili oil, togarashi, 7-minute egg

**Eggs Any Style \$14**

two eggs with loukaniko, bacon, or side salad served with potatoes and pita

---

### SANDWICHES AND OTHER THINGS

**Greek Cobb Salad \$19**

field greens, gyro chicken, thick cut bacon, avocado, cherry tomato, black olives, hardboiled egg, crispy shallots, buttermilk feta dressing

**Lamb Burger \$19**

8oz ground lamb, caramelized onion tzatziki, smoked metsovo cheese, pickled shallot, arugula served with greek fries \*{add bacon \$2} \*{add fried egg \$3}

**Greek Croque Madam \$17**

toasted croissant, kasseri cheese bechamel, grilled ham, sunny-side up egg served with mixed greens

**Crispy Chicken Sandwich \$18**

brioche roll, fried chicken thigh, and loukaniko gravy served with homefries

### SIDES

- Bacon \$5
- Loukaniko \$8
- Potatoes \$5
- Egg \$3
- Seasoned Pita \$4

### ATOMIC COFFEE ROASTERS

- Coffee \$4
- Espresso \$4
- Cappuccino \$5
- Iced Frappe \$

### FRESH SQUEEZED

- Orange Juice \$4
- Pineapple \$5
- Grapefruit \$4
- Apple Cider \$5
- Seasonal \$4

COMMITTEE



## DRINKS

### BRUNCH COCKTAILS

**Mimosa \$14**

champagne or rose  
{classic orange} {apple cider} {passionfruit} {grapefruit}

**Bloody Mary \$15**

vodka, secret bloody mix, lemon, gochujang, tomato

**Athena's Spritz \$15**

ambrosia apertivo, yuzu curacao, lemon, sparkling wine, soda

**Queen of the Mountains \$18**

trakal, mount rigi, aperol, lemon

**Ramblin' Man \$18**

ketel one cucumber & mint, black trumpet, blueberry, lemon, cinnamon

**Thirty Segundos to Marzipan \$18**

sagamore rye, cazadores cafe, marzipan, drambuie, lemon oil, lemon tonic

**Committee Mule \$17**

vodka, saffron, mango, angostura, ginger beer

**Espresso Martini \$19**

vodka, borghetti, cassis, vanilla, espresso

### CHAMPAGNE TRAYS

\*[Juices, garnishes, accoutrements]\*

**Brut Dargent, Blanc de Blancs \$55**

**Kir Yianni 'Akakies' Sparkling Rose \$62**

**Glinavos 'Zitsa Brut' \$78**

**\*\*Upgrade to a French 75 +\$20\*\***

gin, lemon, simple

### SHARABLE FORMAT

**Overserving Bigfoot \$130**

ketel one, italicus, spiced pear, pineapple, grapefruit, lemon, spices, sparkling wine

**Cuke Nukem 64 \$125**

don julio blanco, mastiha, green verjus, cucumber, black walnut, lime, agave

### ALMOST COCKTAILS

**Fresno County Lines \$12**

agave, fresno peppers, green verjus, lime zest, salt

**Baby Yoda's Boba Delight \$14**

matcha, thai basil, coconut, lime, yuzu soda, strawberry boba

**The May Queen \$12**

martini rossi floreale and vibrante, orange, lemon, cinnamon

### BEERS

**Fix Hellas' \$7**

lager / olympic brewing / greece / 5%

**Machine Czech Pils \$9**

czech pilsner / bunker brewing co. / ME / 5.2%

**Birds of a Feather \$10**

ipa / lamplighter brewing co. / MA / 6.8%

**Blue Comet \$11**

hazy ipa / Widowmaker Brewing / MA / 7.1%

**Candlepin \$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%

**Feels Like Home Cider \$9**

hard cider / artifact / MA / 6%

**Lagunitas Hoppy Refresher \$7**

NA sparkling hop water / lagunitas / CA / 0.0%

COMMITTEE

