



GOOD MORNING!

Spanakopita Muffin	\$9
house made muffins stuffed with spinach, leeks, onion, and dill topped with whipped feta	
Sarikopita	\$10
greek pastry filled with soft mizithra cheese, feta cheese, and vanilla	
Greek Yogurt Parfait	\$13
caramelized peaches, fresh baked granola, dried cranberries, pistachio, almond, ikarian honey	
Banana Bread Toast	\$14
homemade banana bread, whipped anothotyro cheese, macerated blueberry, candied walnuts	
Manitaria Pita	\$16
open-faced pita with roasted wild mushrooms, truffle mayo, crispy arugula, and a sunny side egg	

PLATES

Fourtalia Omelet	\$17
yukon potato, greek yogurt mascarpone, and black caviar with mixed greens and grilled pita	
Lamb Kofta Hash	\$18
sunny-side eggs, spiced ground lamb, potato, sweet peppers, and caramelized onion with avocado- jalapeno tzatziki and grilled pita	
Egg White Frittata	\$18
spring peas, sliced asparagus, onion, and basil oil with potatoes and grilled pita	
Koulouri and Eggs	\$16
poached eggs, horta salsa verde, garlic labneh, florina peppers, greek style sesame bagel, boukovo chili oil	
Salmon Pita	\$18
open-faced pita with smoked salmon, cucumber-caper salsa, pickled shallots, and scallion-manouri cream cheese	
Lamb Burger	\$19
8oz ground lamb, caramelized onion tzatziki, smoked metsovo cheese, pickled shallots, and arugula on brioche with potatoes *(add bacon \$3) *(add fried egg \$2)	
Crispy Chicken Sandwich	\$18
fried chicken thigh, green apple slaw, Committee secret sauce, spicy honey on brioche with potatoes *(add bacon \$3) *(add fried egg \$2)	
Greek Cobb Salad	\$19
field greens, gyro chicken, thick cut bacon, avocado, cherry tomato, black olives, hardboiled egg, crispy shallots, buttermilk feta dressing	

MEZEDES

Trio of Dips	\$16
avocado tzatziki / tirokafteri / poblano babaganoush served with grilled pita *(add crudite \$5)	
Marinated Olives	\$8
peloponnese olives, orange zest, garlic, champagne vinegar (contains pits)	
Burrata	\$15
spanakopita pesto, marinated heirloom tomato, grilled pita	
Feta 2.0	\$15
sesame seeds, black caraway, phyllo, greek honey	
Spanakopita	\$16
country style pie with spinach, feta, leek, onion, and dill with mint yogurt	

FOR THE TABLE

Bougatsa Pancakes	\$20
vanilla custard, baked phyllo, cinnamon	
Tsoureki Toast	\$18
dulce de leche brioche, mastiha crema, candied walnuts, fresh whipped cream	
Shakshouka	\$23
eggs baked in a spiced tomato sauce with spinach, feta, and grilled pita	

SIDES

Egg	\$2
Bacon	\$5
Loukaniko	\$8
Potatoes	\$5

ATOMIC COFFEE ROASTERS

Coffee	\$4
Espresso	\$4
Cappuccino	\$5
Greek Frappe	\$7



CHAMPAGNE TRAY

WITH ASSORTED JUICES AND ACCOUTREMENTS

- Chardonnay, Brut Dargent Blanc de Blancs.....\$60**
pleasure without champagne is purely artificial
- Xinomavro, Kir Yianni 'Akakies' Sparkling Rose.....\$66**
if you could wave a wand and turn wine into kittens
- Debina, Domaine Glinavos 'Zitsa' Brut.....\$78**
the first Greek wine. 'Nuff said.

LARGE FORMAT

SERVES 4-6 PEOPLE

- Mariachi Static.....\$130**
don julio blanco, passionfruit, pineapple, cinnamon, herbstura, sparkling rose
- Lawyers in Love.....\$130**
ketel one cucumber mint, mastiha, elderflower, watermelon

BRUNCH COCKTAILS

- Champagne Mimosa.....\$14**
{classic orange} {passionfruit} {grapefruit}
- Bloody Mary.....\$16**
vodka, secret bloody mix, gochujang, lemon
- Slowdown Sundown.....\$18**
gin, mount olympus tea, rakomelo, sparkling orange wine
- Espresso Martini.....\$19**
vodka, borghetti, cassis, vanilla, espresso
- Committee Mule.....\$17**
vodka, saffron, mango, angostura, ginger beer

- Rose Mimosa.....\$14**
{classic orange} {passionfruit} {grapefruit}
- Athena's Spritz.....\$16**
house aperitivo, yuzu curacao, lemon, sparkling wine
- In my Aphrodite Era.....\$18**
ketel one, hibiscus, greek fassionola, vanilla, falernum
- Death of an Unpopular Poet.....\$18**
leblon cachaca, appleton rum, lychee, acid adjusted watermelon

ALMOST COCKTAILS

- Falkor's Flight.....\$12**
dragonfruit, lychee, strawberry, coconut milk, hop water
- Fresno County Lines.....\$12**
fresno peppers, verjus, agave, lime zest

- The May Queen.....\$12**
martini rossi floreale, vibrante, orange, cinnamon

BEER

- Mythos.....\$7**
Pilsner / Olympic Brewery / Greece / 5%
- Fix Hellas'.....\$7**
Lager / Olympic Brewing / Greece / 5%
- Allagash White.....\$10**
Witbier / Allagash Brewing / ME / 5.1%
- Pale 143.....\$9**
Pale Ale / Untold Brewing / MA / 5.3%
- Brightside.....\$10**
IPA / Lone Pine / ME / 8.1%

- Blue Comet.....\$11**
Hazy IPA / Widowmaker / MA / 7.1%
- Granola Brown.....\$10**
Brown Ale / Black Hog / CT / 5.7%
- Artifact Cider.....\$9**
Rotating / Artifact / MA / 6%
- Lagunitas Hoppy Refresher.....\$7**
NA Sparkling Hop Water / Lagunitas / CA / 0.0%