



## GOOD MORNING!

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

## PLATES

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

## MEZEDES

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

## FOR THE TABLE

<b>Pancakes</b> .....	<b>\$20</b>
bleuberry-cherry sauce, lemon anothotiro whipped creme	
<b>Yiayia's Tsoureki Toast</b> .....	<b>18</b>
merenda, biscotello crumbs, wipped creme, powder sugar	
<b>Shakshouka</b> .....	<b>\$23</b>
eggs baked in a spiced tomato sauce with spinach, feta, and grilled pita	

## SIDES

<b>Egg</b> .....	<b>\$2</b>
<b>Bacon</b> .....	<b>\$5</b>
<b>Loukaniko</b> .....	<b>\$8</b>
<b>Potatoes</b> .....	<b>\$5</b>

## ATOMIC COFFEE ROASTERS

<b>Coffee</b> .....	<b>\$4</b>
<b>Espresso</b> .....	<b>\$4</b>
<b>Cappuccino</b> .....	<b>\$5</b>
<b>Greek Frappe</b> .....	<b>\$7</b>




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**CHAMPAGNE TRAY**


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WITH ASSORTED JUICES AND ACCOUTREMENTS

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

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**LARGE FORMAT**


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SERVES 4-6 PEOPLE

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

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**BRUNCH COCKTAILS**


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

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

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**ALMOST COCKTAILS**


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

<b>The May Queen</b> .....	<b>\$12</b>
martini rossi floreale, vibrante, orange, cinnamon	

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**BEER**


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

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