



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 Salad	\$16
spinach and feta with dill, mint yogurt, phyllo croutons	

FOR THE TABLE

Pancakes	\$20
bleuberry-cherry sauce, lemon anothotiro whipped creme	
Yiayia's Tsoureki Toast	18
merenda, biscotello crumbs, wipped creme, powder sugar	
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%	