



## GOOD MORNING!

<b>Kolokithi Muffin</b> .....	<b>\$12</b>
house made muffins stuffed with zucchini, sun dried tomato, and kasseri, topped with whipped feta	
<b>Greek Yogurt Parfait</b> .....	<b>\$15</b>
caramelized pears, fresh baked granola, dried cranberries, pistachio, almond, ikarian honey	
<b>Banana Bread Toast</b> .....	<b>\$14</b>
homemade banana bread, whipped anothyro 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>Strapatsada Omelet</b> .....	<b>\$18</b>
roasted cherry tomatoes, broccoli, onions, feta served with potatoes and pita	
<b>Roasted Lamb Hash</b> .....	<b>\$21</b>
sunny-side eggs, slow cooked pulled lamb, roasted potatoes, spicy tzatziki, pickled shallots, grilled sourdough	
<b>Koulouri and Eggs</b> .....	<b>\$18</b>
poached eggs, horta salsa verde, garlic labneh, florina peppers, greek style sesame bagel, boukovo chili oil	
<b>Salmon Pita</b> .....	<b>\$19</b>
open-faced pita with smoked salmon, cucumber-caper salsa, pickled shallots, and scallion-manouri cream cheese	
<b>Lamb Burger</b> .....	<b>\$22</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>Spanakopita Grilled Cheese</b> .....	<b>\$21</b>
leeks, onion, feta, spinach, dill, kasseri, served with tomato soup	
<b>Greek Cobb Salad</b> .....	<b>\$22</b>
field greens, 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>
beet tzatziki / tirokafteri / caramelized onion babaganoush served with pita *(add crudite \$5)	
<b>Marinated Olives</b> .....	<b>\$10</b>
peloponnese olives, orange zest, garlic, champagne vinegar (contains pits)	
<b>Burrata</b> .....	<b>\$18</b>
green olive pesto, tomato jam, grilled pita	
<b>Feta 2.0</b> .....	<b>\$15</b>
sesame seeds, black caraway, phyllo, greek honey	

## FOR THE TABLE

<b>Pancakes</b> .....	<b>\$20</b>
roasted apples, whipped cream, spiced caramel sauce	
<b>Halva Tsourekhi Toast</b> .....	<b>\$20</b>
cinnamon whipped butter, greek honey, shaved halva	
<b>Shakshouka</b> .....	<b>\$23</b>
eggs baked in a spiced tomato sauce with spinach, feta, and grilled pita	

## SIDES

<b>Egg</b> .....	<b>\$3</b>
<b>Bacon</b> .....	<b>\$5</b>
<b>Potatoes</b> .....	<b>\$5</b>
<b>Avocado</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>	<b>Rose Mimosa</b> .....	<b>\$14</b>
[classic orange] {passionfruit} {grapefruit}		[classic orange] {passionfruit} {grapefruit}	
<b>Bloody Mary</b> .....	<b>\$16</b>	<b>Athena's Spritz</b> .....	<b>\$16</b>
vodka, secret bloody mix, gochujang, lemon		house aperitivo, yuzu curacao, lemon, sparkling wine	
<b>Slowdown Sundown</b> .....	<b>\$18</b>	<b>In my Aphrodite Era</b> .....	<b>\$18</b>
gin, mount olympus tea, rakomelo, sparkling orange wine		ketel one, hibiscus, greek fassionola, vanilla, falernum	
<b>Espresso Martini</b> .....	<b>\$19</b>	<b>Meet Me Behind the Mall</b> .....	<b>\$18</b>
vodka, borghetti, cassis, vanilla, espresso		appleton rum, metaxa, fig cordial, allspice dram, grapefruit, absinthe	
<b>Committee Mule</b> .....	<b>\$17</b>		
vodka, saffron, mango, angostura, ginger beer			

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**ALMOST COCKTAILS**


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<b>Falkor's Flight</b> .....	<b>\$12</b>	<b>The May Queen</b> .....	<b>\$12</b>
dragonfruit, lychee, strawberry, coconut milk, hop water		martini rossi floreale, vibrante, orange, cinnamon	
<b>Fresno County Lines</b> .....	<b>\$12</b>		
fresno peppers, verjus, agave, lime zest			

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**BEER**


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<b>Mythos</b> .....	<b>\$7</b>	<b>Blue Comet</b> .....	<b>\$11</b>
Pilsner / Olympic Brewery / Greece / 5%		Hazy IPA / Widowmaker / MA / 7.1%	
<b>Fix Hellas'</b> .....	<b>\$7</b>	<b>Granola Brown</b> .....	<b>\$10</b>
Lager / Olympic Brewing / Greece / 5%		Brown Ale / Black Hog / CT / 5.7%	
<b>Allagash White</b> .....	<b>\$10</b>	<b>Artifact Cider</b> .....	<b>\$9</b>
Witbier / Allagash Brewing / ME / 5.1%		Rotating / Artifact / MA / 6%	
<b>Pale 143</b> .....	<b>\$9</b>	<b>Lagunitas Hoppy Refresher</b> .....	<b>\$7</b>
Pale Ale / Untold Brewing / MA / 5.3%		NA Sparkling Hop Water / Lagunitas / CA / 0.0%	
<b>Brightside</b> .....	<b>\$10</b>		
IPA / Lone Pine / ME / 8.1%			