



GOOD MORNING!

Kolokithi Muffin	\$12
house made muffins stuffed with zucchini, sun dried tomato, and kasseri, topped with whipped feta	
Greek Yogurt Parfait	\$15
fresh berries, maple sesame granola, ikarian honey	
Savatokiriako Bread	\$17
local Hi-Rise seasonal bread, whipped anothyro cheese, berries	
Manitaria Pita*	\$18
crispy wild mushrooms, wild arugula, sunny-side egg, goat cheese	

MEZEDES

Trio of Dips	\$17
cucumber tzatziki / tirokafteri / green goddess hummus served with grilled pita *(add crudite \$5)	
Marinated Olives	\$10
peloponnese olives, orange zest, garlic, champagne vinegar (contains pits)	
Burrata	\$18
green olive pesto, tomato jam, served with grilled pita	
Feta 2.0	\$15
sesame seeds, black caraway, phyllo, ikarian honey	

PLATES

Strapatsada Omelet	\$18
roasted cherry tomatoes, broccoli, onions, feta served with potatoes and grilled pita	
Roasted Lamb Hash*	\$21
sunny-side eggs, slow cooked pulled lamb, roasted potatoes, spicy tzatziki, pickled shallots, served with grilled sourdough	
Koulouri and Eggs*	\$18
poached eggs, horta salsa verde, garlic labneh, florina peppers, greek style sesame bagel, boukovo chili oil	
Salmon Pita	\$20
smoked salmon, cucumber, crispy & pickled shallots, sesame seeds, scallion-manouri cream cheese	
Lamb Burger*	\$22
8oz ground lamb, caramelized onion tzatziki, smoked metsovo cheese, pickled shallots, arugula, brioche, served with potatoes *(add bacon \$3) *(add fried egg \$2)	
Spanakopita Grilled Cheese	\$21
leeks, onion, feta, spinach, kasseri, served with tomato soup	
Greek Cobb Salad	\$22
field greens, chicken skewer, thick cut bacon, avocado, cherry tomatoes, black olives, hardboiled egg, crispy shallots, buttermilk feta dressing	

FOR THE TABLE

Pancakes	\$18
wild blueberries, whipped cream, caramel sauce	
Halva Tsourekhi Toast	\$20
cinnamon whipped butter, greek honey, shaved halva	
Shakshouka*	\$23
eggs baked in a spiced tomato sauce with spinach, feta, served with grilled pita	

SIDES

Egg*	\$3
Bacon	\$5
Potatoes	\$5
Avocado	\$5

ATOMIC COFFEE ROASTERS

Coffee	\$4
Espresso	\$4
Cappuccino	\$5

Advisory: the consumption of raw & undercooked foods() such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform our server if a person in your party has a food allergy. Parties of 6 or more may be subject to an 18% gratuity.



MIMOSA TRAY

WITH ASSORTED JUICES AND ACCOUTREMENTS

Moschofilero 'Amalia Brut' Tselepos, PGI Arcadia Greece	\$78
Cava Brut 'Poema' Catalonia, Spain	\$56
Cava Brut Rose 'Poema' Catalonia, Spain	\$56

LARGE FORMAT

SERVES 6 OR MORE

Mariachi Static	\$160
don julio blanco, passionfruit, pineapple, cinnamon, herbstura, sparkling rose	
Lawyers in Love	\$150
ketel one cucumber mint, mastiha, elderflower, watermelon	

BRUNCH COCKTAILS

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	\$18
vodka, saffron, mango, angostura, ginger beer	

Rosé Mimosa	\$14
{classic orange} {passionfruit} {grapefruit}	
Athena's Spritz	\$16
pamplemousse, mastiha, brut rose cava	
In my Aphrodite Era	\$19
ketel one, hibiscus, greek fassionola, vanilla, falernum	
Fluorescent Obsolescence	\$18
tarragon banks 5 rum, trakal, melon liqueur, acidified watermelon	
Stray Pilot	\$18
porter's tropical gin, method dry vermouthe, ramazzotti, amontillado, orgeat, pineapple almond soda	

ALMOST COCKTAILS

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

Rickey Don't Lose That Number	\$13
blueberry lime leaf syrup, Wander+Found NA sparkling rose, berry puree	

BEER

Mythos	\$8
Pilsner / Olympic Brewery / Greece / 5%	
Fix Hellas'	\$8
Lager / Olympic Brewing / Greece / 5%	
Allagash White	\$10
Witbier / Allagash Brewing / ME / 5.1%	
Pale 143	\$10
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	\$10
Rotating / Artifact / MA / 6%	
Lagunitas Hoppy Refresher	\$7
NA Sparkling Hop Water / Lagunitas / CA / 0.0%	