



MEZEDES

Trio of Dips	\$18
cucumber tzatziki / tirokafteri / butternut squash hummus served with pita *(add crudite \$5)	
Burrata	\$18
pepita pesto, pears, arugula, pepitas, fig vinegar, sundried tomato jam, pita	
Horiatiki	\$18
tomato, cucumber, red onion, castelfranco, chive, crispy shallot, oregano vinaigrette, feta	
Feta 2.0	\$15
sesame seeds, phyllo, greek honey	
Tuna Tartare*	\$20
avocado, togarashi, ponzu, chives, cilantro, sweet potato chips	

GOOD MORNING!

Avocado Toast*	\$15
poached egg, ricotta salata, fried shallots, dill, aleppo, griddled sourdough *(add smoked salmon \$6)	
Savatokiriako Bread	\$14
local Hi-Rise seasonal bread, whipped anothyro cheese, berries	
Greek Yogurt Parfait	\$15
fresh berries, maple sesame granola, greek honey	
Manitaria Pita*	\$18
crispy wild mushrooms, wild arugula, sunny-side egg, goat cheese	
Salmon Pita	\$20
smoked salmon, cucumber, crispy & pickled shallots, sesame seeds, scallion-manouri cream cheese	

PLATES

Strapatsada Omelet	\$18	Breakfast Gyro	\$20
roasted tomatoes, broccoli, onions, feta, served with potatoes and grilled pita		lamb merguez, scrambled eggs, coriander labneh, pickled shallots, feta, served with potatoes *(add avocado \$3)	
Roasted Lamb Hash*	\$21	Spanakopita Grilled Cheese	\$21
sunny-side eggs, slow cooked pulled lamb, roasted potatoes, spicy tzatziki, pickled shallots, celeriac, sweet potatoes, served with grilled sourdough		onion, garlic, feta, spinach, kasseri, served with tomato soup	
Koulouri and Eggs*	\$18	Greek Cobb Salad	\$22
poached eggs, horta salsa verde, garlic labneh, florina peppers, greek style sesame bagel, boukovo chili oil *(add smoked salmon \$6) *(add avocado \$3)		field greens, chicken skewer, thick cut bacon, avocado, tomatoes, kalamata olives, hardboiled egg, crispy shallots, red onion, buttermilk feta dressing	
Lamb Burger*	\$22	Steak and Eggs*	\$30
8oz ground lamb, caramelized onion tzatziki, smoked metsovo cheese, pickled shallots, arugula, brioche, served with potatoes *(add bacon \$3) *(add fried egg \$2)		sirloin, zhoug, served with potatoes	

FOR THE TABLE

Pancakes	\$18	Banana Tsoureki Toast	\$20
wild blueberries, whipped cream, caramel sauce		brioche, hazelnuts, nutella	
Shakshouka*	\$23		
eggs baked in a spiced tomato sauce with spinach, feta, served with grilled pita *(add lamb merguez \$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	\$64
Cava Brut Rose 'Poema' Catalonia, Spain	\$64
Loimer Extra Brut Reserve, Austria	\$103

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	\$15
{classic orange} {passionfruit} {grapefruit}	
Bloody Mary	\$16
bully boy vodka, {house mix} or {Committee mix}	
Slowdown Sundown	\$18
ford's gin, mount olympus tea, rakomelo, sparkling orange wine	
Espresso Martini	\$19
bully boy vodka, borghetti, cassis, vanilla, espresso	
Committee Mule	\$18
bully boy vodka, saffron, mango, angostura, ginger beer	

Rosé Mimosa	\$15
{classic orange} {passionfruit} {grapefruit}	
Athena's Spritz	\$17
pamplemousse, mastiha, brut rose cava	
In my Aphrodite Era	\$19
ketel one, hibiscus, greek fassionola, vanilla	
Stray Pilot	\$18
ford's gin, method dry vermouth, 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	

BEER

Mythos	\$8
Pilsner / Olympic Brewery / Greece / 5%	
Fix Hellas'	\$8
Lager / Olympic Brewery / 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%	

Evolve	\$11
DIPA / Progression Brewery / MA / 8%	
Granola Brown	\$10
Brown Ale / Black Hog / CT / 5.7%	
Golden Standard	\$10
Cider / Shacksbury / VT / 5.2%	
Lagunitas Hoppy Refresher	\$7
NA Sparkling Hop Water / Lagunitas / CA / 0.0%	