



## MEZEDES

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

## GOOD MORNING!

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

## PLATES

<b>Strapatsada Omelet</b> .....	<b>\$18</b>	<b>Breakfast Gyro</b> .....	<b>\$20</b>
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)	
<b>Roasted Lamb Hash*</b> .....	<b>\$21</b>	<b>Spanakopita Grilled Cheese</b> .....	<b>\$21</b>
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	
<b>Koulouri and Eggs*</b> .....	<b>\$18</b>	<b>Greek Cobb Salad</b> .....	<b>\$22</b>
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	
<b>Lamb Burger*</b> .....	<b>\$22</b>	<b>Steak and Eggs*</b> .....	<b>\$30</b>
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

<b>Pancakes</b> .....	<b>\$18</b>	<b>Banana Tsourekhi Toast</b> .....	<b>\$20</b>
wild blueberries, whipped cream, caramel sauce		brioche, hazelnuts, nutella	
<b>Shakshouka*</b> .....	<b>\$23</b>		
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 Rose 'Poema' Catalonia, Spain	\$64
Loimer Extra Brut Reserve, Austria	\$103

LARGE FORMAT

SERVES 3-4 / SERVES 6+

Mariachi Static	\$80/160
don julio blanco, passionfruit, pineapple, cinnamon, herbstura, sparkling rose	
Lawyers in Love	\$75/150
ketel one cucumber mint, mastiha, elderflower, watermelon	

BRUNCH COCKTAILS

Mimosa	\$15
{classic orange} {passionfruit} {grapefruit}	
Bloody Mary	\$16
bully boy vodka, house mix	
Slowdown Sundown	\$18
bombay dry gin, mount olympus tea, honey liqueur, fig	
Espresso Martini	\$19
bully boy vodka, borghetti, cacao, vanilla, espresso	

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	
Committee Mule	\$19
bully boy vodka, saffron, mango, angostura, ginger beer	

ALMOST COCKTAILS

Calypso's Conundrum	\$14
ginger, coconut, butterfly pea tea, lemon	

Fresno County Lines	\$14
fresno peppers, verjus, agave, lime zest	

Atlantic Avian	\$13
kiwi lavender cordial, tonic, hoppy water	

BEER

Mythos	\$8
Pilsner / Olympic Brewery / Greece / 5%	
Fix Hellas'	\$9
Lager / Olympic Brewery / Greece / 5%	
Allagash White	\$10
Witbier / Allagash Brewing / ME / 5.1%	
Hop Hop & Away	\$11
IPA / Aeronaut / MA / 4.9%	

Evolve	\$12
DIPA / Progression Brewery / MA / 8%	
Guinness	\$11
Stout / Guinness / IR / 4.2%	
Golden Standard	\$10
Cider / Shacksbury/ VT / 5.2%	
Lagunitas Hoppy Refresher	\$8
NA Sparkling Hop Water / Lagunitas / CA / 0.0%	

Upside Dawn	\$10
N/A Golden Ale / Athletic / CT / 0%	