

BRUNCH

Marinated Olives

foris' kalamata, grilled halkidiki, caperberries, cracked coriander 8

Trio of Dips

inquire for daily selection, served with a choice of grilled pita, kalamata olive bread, or vegetables (+2) 12

Citrus & Fennel Salad

pomegranate, red onion, kalamata, feta, mint 10/16
[add gyro meat to either salad +5, add chicken +8]

Shaved Brussels Salad

manouri cheese, red cabbage, meyer lemon, toasted walnut vinaigrette, fried sage 9/14

Baked Feta Bouyiourdi

roasted bell pepper, semi-dried tomatoes, chili flakes 15

Greens & Cheese Pie

fresh mix of greens & greek cheeses, baked in phyllo 8

Pork Belly & Sourdough Grits

berkshire pork, walnut skordalia, cilantro 19

Semolina Pancakes

spiced honey syrup, toasted almonds, greek yogurt whipped cream 13

Kataifi Benedict

poached eggs, crispy phyllo nests, house made pork sausage, avgolemono hollandaise 15

Omelet of the Day

cage-free eggs, herb salad, see server for daily preparation 11

Greek Breakfast Scramble

house-made sausage, scrambled eggs, lemon potatoes, greek pico 17

GYRO & SOUVLAKI

served with grilled pita or lettuce wrap, tomatoes, red onions, and house tzatziki. served with fries

Beef Souvlaki

grass-fed beef marinated with bay, red wine, pepper & and onions 16

Vegetable Souvlaki

courgettes, eggplant, peppers, pickled tomato vinaigrette 14

Greek American Gyro

local lamb & beef, made in house, no fillers 14

Traditional Pork Gyro

thinly sliced black hill pork, hand packed and slowly roasted 14

SIDES

Greek Fries

triple cooked, seasoned in greek fries 5

Sourdough Grits

feta cheese, aleppo pepper, scallions 6

Grilled Vegetables Briam

aleppo pepper, pickled tomato vinaigrette 6

Lemon Roasted Potatoes

chicken stock, wild oregano, roots olive oil 6

Executive Chef: William Wright

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Automatic 20% gratuity added to parties of 6 or more.

DRINKS

BRUNCH COCKTAILS

Brunch Punch

gin, apricot liqueur, sparkling wine, lemon 10

Samos Gin Fizz

mastiha, gin, lemon sherbert, lemon, cream, egg white, soda 15

Mastic Island Rickey

mastiha, lime, cherry, mint, seltzer 10

Bloody Helen

house made bloody, roasted red pepper vodka 10

Metaxa Milk Punch

metaxa, rye, turbinado, milk 10

Corpse Reviver #2

gin, kina vermouth, orange liqueur, lemon, absinthe rinse 11

Mimosa

daily fresh squeezed oj, sparkling wine 5/18

SPARKLING

Domaine Glinavos

debina 18//68

Glinavos

“Paleokerisio”

orange wine from debina 12//34

Kir Yianni “Akakies”

xinomavro, sparkling rose 14//50

WHITE & ROSE

Skouras “Zoe”

roditis, moschofilero 10//36

Skouras “Almyra”

chardonnay 14//50

Buketo

malagousia, sauv blanc 12//44

Karamolegos

assyrτικο 12//44

Bairaktaris

“Monolithos”

sauv blanc, chard, muscat 10//36

Gai'a “14-18h”

rose of agiorgitiko 12//44

Troupis “Fteri”

rose of agiorgitiko & moschofilero 10//36

RED

Hel.Ex.O “Apanta”

xinomavro 14//52

Boutari “Kretikos”

kotsifali, mandilaria 12//46

Troupis “Fteri”

agiorgitiko 11//38

Dalmaria “Aychoros”

xinomavro, merlot 13//48

Voyatzi “Tsapournakos”

cabernet franc 15//56

Avantis

syrah 13//48

ZERO PROOF

Warm & Fuzzy

chamomile, tonic syrup, lemon, lavender 6

Miss Texas

grapefruit, charred thyme, lemon, elderflower tonic 6

Spicy Girl

celery, lime, agave, soda, aleppo 6

BEER

Lager-ish

kolsch, draft, great heights 5

Mini Boss

west coast ipa, draft, eureka heights 6

1836

copper ale, draft, buffalo bayou 6

Wicket Awesome

extra special bitter, draft, eureka heights 6

Moo Caliente

milk stout, draft, eureka heights 7

Cherry Cider

cider, draft, town in city 7

Fix

lager, bottle, fix 5

SOFT DRINKS

Sodas

coke, diet coke, cherry coke, sprite, dr. pepper 3

Hot Tea

assorted variety 3

Coffee & Espresso

drip 3 // espresso 2.50 // machiatto 3.00 // cappuccino 3.50 // latte 4.50

Greek Sparkling Water

Vikos (1000 ml) 7

Greek Still Water

Vikos (1000 ml) 7