

BRUNCH

KALI OREXI: "ENJOY YOUR MEAL!"
HELEN FAVORITES & ICONIC GREEK CUISINE

COCKTAILS

METAXA MILK PUNCH
Metaxa, rye, whole milk,
turbinado 10

SAMOS GIN FIZZ
Mastiha, gin, lemon, lemon
sherbert, cream, soda 12

BLOODY HELEN
House made bloody, roasted red
pepper vodka, lemon 12

BRUNCH PUNCH
Old tom gin, apricot, bubbles,
lemon 10

CORPSE REVIVER #2
Gin, quina vermouth, curacao,
lemon 11

MIMOSA
Daily fresh squeezed OJ 5/18

BRUNCH

TRIO OF DIPS
Please inquire for daily selection, served with pita or vegetables (+2) 12

MARINATED FETA
Pepperoncini, Aleppo pepper, regani, Roots olive oil, Calabrian chili half 6/ full 12

VILLAGE SALAD
Heirloom tomato, Kalamata olive, PDO feta, red onion, red wine vin. 6 half/ full 30

COS SALAD
Ladolemono, baby lettuces, fresh peas, fava puree, poached asparagus 12

GREENS & CHEESE PIE
Spanakopita, all grown up. Mix of greens, feta, kefallograviera, mezeethra, baked in phyllo 12

SHRIMP & TRAHANO GRITS
Wild Gulf shrimp, caper scented tomato sauce, fresh oregano, crumbled feta, kasseri, fried capers 20

SEMOLINA PANCAKES
Spiced honey syrup, toasted almonds, Greek yogurt, whipped cream 12

KATAIFI BENEDICT
Crispy phyllo nests, avgolemono hollandaise, Greek pico de gallo 15

OMELET OF THE DAY
Cage free eggs, see server for daily preparation 10

SAUSAGE & EGGS
House made Loukanika sausage, lemon potatoes, scrambled egg, Greek pico de gallo 19

GREEK AMERICAN GYRO
lamb & beef, spices, no filler, served with a side of fries 15

GYRO OF THE DAY
Please inquire mkt

BEEF SOUVLAKI
Grass-fed steak marinated with bay, juniper & red wine, peppers and onions, served with fries 15

GRILLED VEGETABLE BRIAM
Baby squash, eggplant, confit cippolini, potatoes, roasted peppers, pickled tomato vin 16

FRIXOS CATCH
Roasted with tomato, artichoke, confit onion, potatoes, and olive mkt

SIDES

**LEMON ROASTED
POTATOES**
With wild oregano 7

STEWED OKRA
Tomato sauce, black pepper,
parsley 7

SOURDOUGH GRITS
Feta cheese, Aleppo pepper,
scallions 7