

# SEASONAL BRUNCH MENU

## BRUNCH BEVERAGES

Iced Tea 3.50	Mimosa 10
Sparkling Wine 10	Real Hot Chocolate 6
Fine Herbal Tea 4	8 oz Chilled Juice 6
Bloody Mary 12	Bellini 12

## Sustainably Sourced Oysters East-West coast

1/2 dozen 15 / 1 dozen 28

## Clams, Local Long Island little necks

1/2 dozen 14 / 1 dozen 26

## Shrimp Cocktail

Five jumbo aquaculture 19

## STARTERS

- SOUPA IMERAS, chef's daily choice 9
- HORTOPITTA, savory fillo pies stuffed with quinoa, kale, spinach, leeks & feta 12
- STUFFED CALAMARI, pligouri, herbs & orange ouzo scented 16
- MOUSSAKA CROKETES, eggplant, beef, feta mousse 13
- OCTOPODI, charcoal grilled sustainable Octopus, fava beans 18
- TZATZIKI, Greek yogurt, cucumber, dill, garlic, pita 9
- “PIKILIA” SPREADS, taramosalata, tzatziki, melitzana 12

## THE GARDEN

### ADD TO ANY SALAD:

shrimp 8, salmon 8, chicken 5, octopus 10

### ORGANIC MIXED SALAD

mixed greens with honey-orange mustard 12

### GREEK SALAD

tomatoes, onions, olives, cucumbers, peppers, feta 14

### ARUGULA - SPINACH SALAD

chic peas, sliced orange, house vinaigrette 11

### KALE CEASAR

classic dressing, graviera tuille & croutons 12

## WHOLESOME SELECTIONS

*All Selections Include One Complimentary Brunch Beverage*

LEFKES BURGER, caramelized onions, tomato, fries 14

MUSHROOM RISOTTO, seasonal mushroom & truffle 22

AVGA TIS YIAYIAS, two organic farmed fried eggs on Greek fries, turkey sausage 15

BUTTERMILK WAFFLE, with “Crown Maple syrup” & blueberry compote 17

HORIATIKI OMELETA, Greek country omelet, asparagus, tomato, potato & feta 16

AVOCADO TOAST, grilled country bread, avocado spread, two poached eggs & crispy leeks 17

EGGS BENEDICT, two poached eggs, toasted pita, Canadian bacon, hollandaise, home fries 16

TSOUREKI TOAST, egg dipped toast, brandy, fresh fruit, yogurt & Cretan honey 16

PRIME STEAK & EGGS, 8oz strip steak, organic eggs any style, fries 27

TONOS SALATA, sushi grade marinated yellowfin tuna sesame crusted over kale, string beans, tomato 22

EGGS SANTORINI, poached organic eggs served with sauté spinach and mushrooms, feta, Hollandaise 16

GRANOLA & YOGURT, vanilla flavored Greek yogurt, house granola & sour cherry-honey 15

LOBSTER ROLL, Maine lobster chunks, seasoned mayonnaise on a buttered brioche bun with fries 26

SOLOMOS, char grilled sustainable salmon, organic beets & lentils 24

“WHOLE FISH” LAVRAKI, Mediterranean sea bass with spanakorizo 27

PAIDAKIA, lamb grilled chops, mint sauce, lemon roasted potatoes 34

KEBAB CHICKEN, traditional style, tzatziki and fries 19

## SIDES

PATATES, lemon roasted potatoes 7

SAUTÉ BRUSSEL SPROUTS 9

HOME FRIES, hand-cut oregano 7

SPANAKORIZO, spinach with rice 9

APPLE SMOKED BACON 9

GRILLED TURKEY SAUSAGE 9

OUR COMMITMENT TO YOU: FRESH-SUSTAINABLE-ORGANIC-LOCAL-SEASONAL & FROM THE SOURCE TO YOUR TABLE

FOR SPECIAL EVENTS, PLEASE CONTACT MOD OR VISIT US AT [WWW.LEFKESNJ.COM](http://WWW.LEFKESNJ.COM)