

# SEASONAL BRUNCH MENU

*All Selections Include One Complimentary Brunch Beverage*

## AVGA TIS YIAYIAS

two organic farmed fried eggs with fries,  
turkey sausage and seven grain toast 15

## GREEK "HORIATIKI" OMELETA

Country omelet, asparagus, tomato, potato & feta 16

## AVOCADO TOAST

Grilled country bread, avocado spread, two  
poached eggs, crispy leeks with spring salad 17

## EGGS BENEDICT

two poached eggs, toasted English muffin,  
Canadian bacon, hollandaise, home fries 16

## SALMON BENEDICT

Two poached eggs, hollandaise, home fries 19.95

## TSOUREKI TOAST

Egg dipped toast, brandy, fresh fruit & yogurt 16

## GRANOLA & YOGURT

Vanilla flavored Greek yogurt, house  
granola & sour cherries 15

## 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* 10