

Brunch

MEZZE

GRILLED OCTOPUS 15

Grilled Fennel and Radicchio | Preserved Lemon
Parsley Sauce | Shallot and Caper Citronette

GREEK FLATBREAD 12

Spinach | Feta | Oven Roasted Tomatoes
Oil Cured Olives | Asparagus

CHICKEN WINGS SHAWARMA 9

Garlic Lime Yogurt

HORIATIKI 9

Tomato | Feta | Green Pepper
Kalamata | Red Onion | Greek Oregano

BAKED ARTICHOKE 9

Bechamel Sauce | Parsley Crumbs

ROASTED CAULIFLOWER 7

Cumin Seeds | Zatar | Sultana Raisins | Pine Nuts

MAIN

BRAISED JAMISON LAMB AND DANDELION HASH 16

Poached Egg | Mt Athos Fire Bread

MECHOVIA FRITTATA 12

Fire Roasted Peppers | Shallots | Tomato | Squash | Eggplant | Graviera Cheese | Mt Athos Fire Bread

CRAB CAKE 18

Pickled Vegetable and Potato Salad | Artichoke Dill Beurre Blanc

OUZO CURED SALMON CROQUE MADAME 12

West Point Grain Loaf | Feta | Tzatziki | Poached Egg

CHOPPED SALAD AND HARISSA GRILLED SHRIMP 16

Romaine | Chick Peas | Artichokes | Red Onion | Feta
Red Pepper | Pomegranate Seeds | Yogurt Dressing

HUSHWEE STEAK AND EGGS 17

Spice Rubbed Skirt Steak | Caramelized Onions | Couscous | Pine Nuts | Scrambled Eggs

LAVRAKI A LA PLANCHA 14

Seared Sea Bass Fillets | Rosewater Grapefruit Puree | Mint Tabouleh | Halkidiki Olives

HARISSA GRILLED CHICKEN SANDWICH 10

Moroccan Spice Blend | Garlic Lime Yogurt | Tumeric Pickles | Frisee | Mt Athos Fire Bread

GRILLED CHEESE 10

Graviera Cheese | Fire Roasted Peppers | Baba Ghanoush | West Point Grain Loaf

PORK SLIDERS 10

Seared Pork Shoulder | Oven Roasted Tomato | Garlic Aioli | Brioche Bun

SWEETS

HONEY AND LAVENDER POACHED PEAR 7

House Made Goat Yogurt

GREEK YOGURT PARFAIT 7

House Made Goat Yogurt | Mint Berry Salad | Walnut Granola

APRICOT FETA FILO TURNOVER 8

FRENCH TOAST 10

West Point Grain Loaf | Greek Honey | House Made Goat Yogurt

* These items are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness