

DIVINE BRUNCH

Pillion Garden

Frittata with feta, roasted red pepper, spinach and scallions

9

Centaur's Magic

Frittata with bacon, sausage, mushrooms and kasseri cheese

10

Argonauts

Two eggs any style with house potatoes and toast

8

Penelope

Two poached eggs, wilted spinach, caramelized onions and mushrooms over toast topped with house made hollandaise sauce

10

Odysseus*

*Two poached eggs, sausage, artichokes over toast
Topped with house made hollandaise sauce served with house potatoes*

11

Organic Chicken Souvlaki*

Served over handmade dolmas, chickpeas, tzatziki and seasonal salad

12

Braised kid goat scramble

House potatoes, roasted red pepper, caramelized onions and feta cheese

12

Keftethes

Traditional Greek meatballs with egg and parmesan

8

Sweet Grass Lamb Burger

On pita bread, peppers, onions and Greek Style potato chips

11

Seasonal Fruit bowl

5

Steel Cut Oats

With brown sugar, cream and dried currants

6

Galaktobouriko

*Warm semolina custard stuffed in phyllo topped with
Citrus syrup and seasonal fruit*

6

Loukoumades

Hot Greek donuts with house made jam, honey, and cinnamon

6

Aphrodite's Greek Yogurt

Greek honey, walnuts and fresh fruit

7

Spreads with Grilled Pita

*Eggplant-walnut, fresh cilantro pesto, spicy feta, skordallia, tzatziki, and olive
tapenade*

3 each/ all six spreads 10

Spiral Spanakopita

Spicy Feta and balsamic reduction (Award winning)

7

Tiropita

Skordallia, pear relish and balsamic drizzle

7

Sides

Bacon or Sausage-3

one egg-2

Pita or Country Toast-2

hollandaise-2

Greek Potatoes -3

**Partially cooked or raw food items may be potentially hazardous to your health.*