

BRUNCH MENU

SATURDAY – SUNDAY 11AM – 3PM



BRUNCH PLATES

TIROPITA WITH HONEY | 12

FETA & RICOTTA PHYLLO PASTRY DRIZZLED IN HONEY

VILLAGE FRITTATA | 16

FRITTATA MADE WITH EGGS, POTATO, BELL PEPPER, MUSHROOM, TOMATO, RED ONION TOPPED WITH FETA AND OLIVES

GREEK OMELETA ^{GF} | 12

OMELET WITH CHOICE OF THREE; BELL PEPPER, MUSHROOM, SPINACH, TOMATO, ONION, FETA, OLIVES, SERVED WITH ARUGULA SALAD

KAGIANA | 14

TRADITIONAL GREEK SCRAMBLE WITH TOMATOES AND FETA SERVED WITH TOAST AND ARUGULA SALAD

PAIDAKIA AND EGGS | 28

GRILLED LAMB CHOPS SERVED WITH EGGS YOUR WAY AND TOAST

DRINKS

ARISTOTLE'S APERTIVO | 10

RAMAZZOTTI ROSATO, LEMON AND BUBBLES

CYPRESS SPRITZ | 10

GIN, GRAPEFRUIT JUICE, BUTTERFLY PEA, ST GERMAIN, LEMON JUICE, AGAVE, CLUB SODA

GREEK SPAGLIATO | 12

DIKTAMO HERBAL LIQUOUR, LUXARDO BIANCO, SPUMANTE

BLOODY MARY | 8

VODKA, HOUSE BLOODY MARY MIX, TOMATO JUICE

MICHELADA | 8

LAGER BEER, LIME JUICE, TOMATO JUICE, HOUSE BLOODY MARY MIX

BOTTOMLESS MIMOSAS | 20

UNTIL 4PM WITH PURCHASE OF ONE FOOD ITEM

CAFE

GREEK FRAPPE | 5

ESPRESSO | 4

BAKLAVA LATTE | 5

CAPPUCCINO | 4.5

DRIP | 3.5

REGULAR AND OAT MILKS AVAILABLE



GF - GLUTEN FREE V- VEGAN
TAX & GRATUITY NOT INCLUDED