

Sandwiches

Feta, Egg & Tomato

Farm Fresh Eggs w/ Sauteed Tomato And Barrel Aged Feta on Ciabatta. Served w/ Roasted Potatoes \$16

Sausage, Egg & Cheese

Farm Fresh Eggs w/ Home-Made Byzantium Style Sausage, Sauteed Tomato, Barrel Aged Feta And Spinach on Ciabatta. Served w/ Roasted Potatoes \$18

Bacon, Egg & Cheese

Farm Fresh Eggs w/ Thick Cut Bacon, Tomato, Guacamole, Micro Greens And Graviera Cheese on Ciabatta. Served w/ Roasted Potatoes \$17

Roasted Chicken Club

Roasted Chicken w/ Bacon, Kefalograviera Cheese, Mixed Greens, Tomato, Guacamole, Corn, Chili Lime Mayo Sauce on Ciabatta w/ Oregano Fries \$18

**Ciabatta is Baked on Premises!*

Souvlaki “Tacos”

Traditional Style

Two Pitas w/ Hellenic Inspired Fixings and Oregano Fries. (Sausage, Chicken, Cod or Eggplant) \$18

Breakfast Style

Two Pitas w/ Scrambled Eggs, Tomato, Feta and Byzantine Seasoned Sausage. Served w/ Oregano Fries \$18

(Add Black Truffle Oil To Fries for \$3)

Salads

Spinach Salad

Baby Leaf Spinach, Pumpkin Seeds, Onions, Dried Figs, Manouri Cheese, Sweet Vinegar, Olive Oil \$14

Cretan Salad

Arugula, Feta, Tomato, Chickpeas, Onions, Barley Rusk, Olives, Red Wine Vinegar, Tomato Puree, Olive Oil \$15

Add a Serving of Protein to your Salad:

Chicken: \$5, Steak Skewers: \$8, Lamb Chops: \$12

Boiled Egg: \$3, Wild Cod: \$8, Jumbo Shrimp: \$8

Enjoy a cup of one of our soups with your salad \$4

Bowls

Cumin Lentil Soup

w/ Spinach, Tomato and Olive Oil \$8

Lemon Chicken Soup

Lemon, Egg, Cabbage & Brown Rice Soup \$8

Steak Chili

Made w/ Flat Iron Steak and a Scoop of Fresh Guacamole \$9
(Add \$3 For Fried Egg)



Brunch Menu

Plates

Farm Fresh Omelet

Choose 3 Fixings: Sausage, Ham, Bacon, Graviera Cheese, Feta Cheese, Mushrooms or Asparagus \$17

Hellenic Breakfast Toast

Tsoureki Bread Dipped in Buttermilk & Egg, then Grilled & Topped w/ Home-made Petimezi Blueberry Syrup & Pecans \$18

Deconstructed Ham, Egg & Cheese

Fried Farm Fresh Eggs, Maple Glazed Ham and Graviera Cheese Served over Grilled Slices of Rustic Bread \$17

Sliders

Grilled Cod (Wild)

Wild Cod Grilled and Topped w/ Spicy Scallion Aioli Sauce \$18

Earth-Oven Pork

Tender Pulled Pork, Sour Pickled Onions, Petimezi BBQ Sauce \$16

Eggs Santorini

Farm Fresh Eggs, Sauteed Tomato, Imported Barrel Aged Feta, EVOO \$15

Loukanika & Eggs (Home-made)

Byzantine Seasoned Sausage, Kefalograviera Cheese, Scrambled Eggs \$17

Blackened Chicken

Spicy Charred Chicken, Metsovone Cheese, Tangy Garlic Sauce \$16

(4 Sliders Per Serving. All buns Are Lightly Grilled)

Burgers

Baby Back Rib-Wich

Slow Cooked Baby Back Pork Ribs, Pickles, Onions, Petimezi BBQ Sauce, Whole Grain Bun w/ Fries \$19

Feta Burger (Grass Fed 12 oz Beef)

w/ Barrel Feta, Greens, Pickles, Onions, Tomato, Zesty Dressing, Whole Grain Bun & Oregano Fries \$18

(Add \$3 for Truffle Fries, Add \$3 for Fried Egg)

Sides

Oregano Fries

Topped w/ Kefalotiri Cheese & Oregano \$10

Fries Troufes

Topped w/ Truffle Oil, Kefalotiri Cheese & Oregano \$12

Fried Pickles

Served w/ Signature Dipping Sauces \$12

Grilled Zucchini

Served over Roasted Garlic Skordalia \$14

Feta & Bread

Wedge of Barrel Aged Feta topped w/ Olive Oil and Oregano. Served w/ Rustic Bread \$12

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness