



**BRUNCH COCKTAILS \$5**  
Bloody Mary, Mimosa, Sangria, Bellini

BRUNCH

GREEK YOGURT	strained Greek yogurt topped with thyme honey, berries and granola	\$12
YIA YIA'S BREAKFAST	two organic eggs any style, bacon, or sausage and black-eyed fasolada	\$22
OMELETTE SANTORINI	feta, spinach, tomatoes and Kalamata olives	\$19
SHORT RIB HASH	home fries, roasted peppers and poached egg	\$22
FRITTATA	mushroom, red onion, fingerling potatoes and roasted red pepper aioli	\$18
EGGS SAGANAKI	2 eggs baked in tomato sauce with grilled eggplant and spinach	\$19
EGGS BENEDICT	poached organic eggs, Canadian bacon and saffron hollandaise	\$22
SMASHED AVOCADO TOAST	pomegranate seeds, toasted almonds, poached organic egg	\$18
TSOUREKI FRENCH TOAST	mixed berries with maple syrup	\$16
PANCAKES	choice of blue berry or chocolate chip	\$16
SALMON	oven roasted Ora King salmon served over spanakorizo	\$24
CHICKEN SKEWER	boneless chicken breast kebab served with tzatziki, pita & Greek fries	\$22
LAMB BURGER	brioche bun, sundried tomato relish, kefalograviera cheese & Greek fries	\$23

BRUNCH SIDES

LOUKANIKO/ 10 \* / 8 \* HOME FRIES/ 8 \* APPLEWOOD BACON/9 \* CDN BACON/10

<u>R A W B A R</u>			
SHRIMP COCKTAIL / 18	LOBSTER COCKTAIL / 34	OYSTERS ½ doz / 22	1 doz / 38
CLAMS ½ doz / 14	1 doz / 26	SMALL TOWER 70	LARGE TOWER 135

APPETIZERS

PIKILIA <i>(select 3)</i>	\$16	SHRIMP SAGANAKI	\$18
tzatziki, spicy feta, scordalia, hummus, taramosalata, melitzanosalata		seared shrimp with tomato, feta and fresh herbs	
PASTICHIO SPRING ROLLS	\$18	SPANAKOPITA	\$17
Elbow macaroni, meat sauce in a crispy filo & kefalograviera bechamel		spinach pies, leeks and feta, served with herbed yogurt	
KYMA CHIPS	\$20	CALAMARI	\$16
crispy slices of zucchini and eggplant chips with tzatziki		golden & crispy or simply grilled	
ZUCCHINI KEFTEDES	\$18	OCTOPUS	\$24
Zucchini fritters served with sumac yogurt		grilled octopus with roasted peppers, onions and capers	
SAGANAKI	\$16	TUNA TARTARE	\$22
crispy kefalograviera with lemon spoon sweet		yellow fin tuna, crispy potato, lemon -yogurt, avocado mousse	
SESAME FETA	\$18	STUFFED CALAMARI	\$19
Pan seared topped with figs Jam, on a raspberry-honey glaze		Stuffed grilled calamari with four Greek cheeses	

SALADS

BRUSSEL SPROUTS	toasted almonds, dried cranberries, kataifi nest, slow poached heirloom salad	\$16
TOMATO	classic Greek with tomatoes, cucumbers, peppers, onions, olives and feta	\$20
GREEN	romaine hearts, fresh scallions, dill and feta, house dressing	\$15
BEET WITH SKORDALIA	Roasted baby beets with watercress and saffron skordalia	\$16
HALLOUMI	gently grilled halloumi with honey glazed figs, pomegranates and frisee	\$17
ADD:	CHICKEN \$8      SHRIMP \$10      SALMON \$12      SMOKED SALMON \$12	

SIMPLY GRILLED

LAVRAKI	\$32	TIGER SHRIMP	\$38
lean white, mild moist tender flakes		head on, served with black garlic skordalia	
TSIPOURA	\$34	SWORDFISH	\$38
Mediterranean fish with a rich flavor and firm flakes		marinated cubes of swordfish skewered with tomato, onion and bell pepper	
BLACK SEA BASS	\$36	PORK CHOP	\$32
mid-Atlantic wild bass, mild flavor and flaky texture		tender pork, glazed with a homemade apple sauce	
PINK SNAPPER	\$38	LAMB CHOPS	\$48
firm, sweet Mediterranean pink snapper		simply grilled to your desired temperature served with Greek fries	
WHOLE LOBSTER	MP	10OZ SIRLOIN STEAK	\$39
fresh main lobster, grilled to perfection served in the shell		Greek coffee marinade sirloin grilled to your desired temperature	

SIDES / 10

SAUTEED SPINACH / BRUSSEL SPROUTS WITH LOUKANIKO / FINGERLING POTATOES  
ASPARAGUS / HORTA / FETA FRIES / GIGANTES / FETA MASH / GREEK FRIES