

GRAPE LEAVES

rice, herbs, tomato, pine nuts, shallots

SPREADS

hummus, tzatziki, baba ghanouj, served with pita bread

SPANAKOPITA

spinach, feta, onion, phyllo dough

GREEK SALAD

tomato, cucumber, peppers, feta, onion, kalamata olives

CAESAR SALAD

little gem, crispy lavash, pickled fresnos, parmigiano, shallots

SMOKED SALMON TARTINE

taramosalata, pickled onions, green olive vinaigrette

AVOCADO TARTINE

six minute egg, ricotta salata, harissa spice

STEAK TARTARE

caesar tartine, parmigiano, pickled pearl onion, sauce verte

WHIPPED RICOTTA TARTINE

apricot compote, pickled mustard

KOLOKITOFFEDES

fried zucchini fritters, caper yogurt

MEATBALLS

truffle polenta, beef & lamb, tomato sauce



LIMITLESS BRUNCH

\$45 PER PERSON

children 6 and under free,
ages 7-12 for \$18
NO TO-GO FOOD



— Savory —

SOFT SCRAMBLE

summer squash, focaccia toast, garlic yogurt

CAST IRON FRITTATA

sofrito, roasted potato, italian sausage, feta

SHAKSHUKA

tomatillo, grilled avocado, n'duja sausage, lime crème

DUCK CARBONARA

tagliatelle, fried egg, balsamic onions

SALMON SOUVLAKI

eggplant caponata

STEAK & EGGS

NY strip, charred peppers, cherry tomato, harissa hollandaise

LA VIE OMELETTE

recette fondue, grilled asparagus, mushroom

MERGUEZ MUFFIN

fried eggs, harissa aioli, beef gravy

SHORT RIB HASH

confit potatoes, horse radish cream, buttermilk biscuit

BACON

MERGUEZ SAUSAGE

POTATO & PEPPER HASH

FOCACCIA TOAST

TRUFFLE FRITES

SEASONAL FRUIT

CAULIFLOWER HASH

LOUCANIKO SAUSAGE



— Sweet —

TIRAMISU FRENCH TOAST

coffee chocolate syrup, whipped mascarpone

LEMON RICOTTA PANCAKE

blueberry compote, whipped cream, lemon syrup

LABNEH PARFAIT

granola, macerated berries, orange blossom honey

BAKLAVA WAFFLE

brown butter glaze, strawberry

APPLE PANNA COTTA

— Desserts —

TIRAMISU 13

mascarpone, coffee cream, lady fingers, chocolate pearls, milk chocolate disc,

COTTON-CANDY

BAKED ALASKA 23

chocolate gâteau, chocolate ice cream & sauce, meringue, rum flame
*serves 2 to 4

CHOCOLATE

PEANUT BUTTER CUP 15

chocolate mousse, peanuts, banana ice cream, chocolate ganache



2 hour time limit for brunch

we reserve the right to charge per occupied seat at the table

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

20% service charge will be automatically added to the final check

*consuming raw or undercooked eggs, beef, poultry, pork, seafood, or shellfish may increase your chances of food borne illness.

menu and pricing subject to change.



Cocktails & Drinks

— Brunch Drinks —

draft cocktails by the glass or carafe

ROSÉ SANGRIA 15/65
sparkling rosé, lillet rosé, vodka, peach, lemon

ST GERMAIN SPRITZ 14/56
st. germain, maurin quina, falernum, sparkling wine

RIVIERA HIGBALL 14/56
vodka, st. germain, huckleberry, citrus, soda

OYSTER SHOOTER 8
oyster, bloody mary, vodka

BELLINI 13
peach liqueur, orange juice, sparkling wine

I DONT WANT NO SHRUB 15
strawberry shrub, lemon, sparkling wine, lavender bitters

ESPRESSO MARTINI 17
vodka, kahlua, baileys, espresso

BLOODY MARY 12
vodka, bloody mary mix

— Mimosas —

BOTTOMLESS MIMOSAS

23 per person
everyone at table must participate. 2 hour table limit from first order.

CLASSIC

orange juice, sparkling wine

BELLINI

peach liqueur, orange juice, sparkling wine

BLOODY MARY "TERRE ET MER" 20

grey goose vx voda, bloody mary mix, shrimp

MIMOSA 12
prosecco, orange juice

— Wine —

by the glass, see our wine list for bottles

SPARKLING

DOM PÉRIGNON 99/500
pinot noir/chard I champagne, fr

VEUVE CLICQUOT BRUT 29/145
pinot noir/chard I champagne, fr

PIERRE SPARR CREMANT 16/80
pinot blanc I alsace, fr

RIONDO PROSECCO 13/60
glera I veneto, it

SEGURA VIUDAS ROSÉ 12/55
brut I cava, sp

ROSÉ

BIELER PERE & FILS 14/62
grenache I provence, fr

FLEURS DE PRAIRIE 16/72
rosé I provence, fr

SMOKE TREE 15/68
rosé I central coast, ca

WHITE

STAGS LEAP 18/80
chardonnay I Napa Valley, ca

LODALI 14/60
chardonnay I langhe, it

DOMAINE BELLEVUE 14/60
sauvignon blanc I touraine, fr

LUNARDI 13/52
pinot grigio I delle venezie, it

RED

DUCKHORN 26/120
cabernet sauvignon I napa, ca

ALCESTI NARKE POETI 16/60
cab/nero d'avola I sicily, it

M. CHAPOUTIER 14/65
grenache/syrah I rhone, fr

CHATEAU FAMAY 14/65
malbec I cahors, fr

FATTORIA DEL CERRO 16/62
sangiovese I montepulciano, it

COPAIN 16/56
pinot noir I sanoma coast, ca



— Coffee & Tea —

COFFEE 4
ESPRESSO 4
DOUBLE ESPRESSO 6
CAPPUCCINO 6
LATTE 6
regular, vanilla, caramel
COLD BREW 8
TEA 5

— Bottled Beer —

AMSTEL LIGHT 7
BUD LIGHT 7
DOS EQUIS 7
HEINEKEN 0.0% 7
STELLA CIDER 7
3 STARS WHITE IPA 8
DC BRAU PUBLIC PALE ALE 8

— Draft Beer —

STELLA 8
pale lager, belgium, 5.0%

TROEGS DREAMWEAVER 9
hefewizen, pa, 4.8%

GOOSE ISLAND SOFIE 8
saison, illinois, 6.5%

DOS EQUIS AMBER 7
lager, mexico, 4.7%

MAHOU 8
pale lager, spain, 5.5%

DC BRAU CORRUPTION 8
ipa, dc, 6.5%

— Non-Alcoholic —

CITRON PRESSÉ 9
house-made lavender lemonade

SEAS THE DAY 10
lime, strawberry, mint, aged balsamic vinegar