

**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

**KOLOKITOFEFTEDES**

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 15**

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

**COTTON-CANDY**

**BAKED ALASKA 25**

chocolate gâteau, chocolate ice cream & sauce, meringue, rum flame

\*serves 2 to 4

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



## — Coffee & Tea —

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

## — Draft Beer —

**STELLA** 8  
*pale lager, belgium, 5.0%*  
**TROEGS DREAMWEAVER** 9  
*hefewizen, pa, 4.8%*  
**GOOSE ISLAND SOFIE** 8  
*saison, illinois, 6.5%*

## — Non-Alcoholic —

**CITRON PRESSÉ** 9  
house-made lavender lemonade

## — 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

**DOS EQUIS AMBER** 7  
*lager, mexico, 4.7%*

**MAHOU** 8  
*pale lager, spain, 5.5%*

**DC BRAU CORRUPTION** 8  
*ipa, dc, 6.5%*

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

## — Wine —

*by the glass, see our wine list for bottles*

### SPARKLING

**DOM PÉRIGNON** 99/500  
pinot noir/chard | champagne, fr

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

**PIERRE SPARR CREMANT** 16/80  
pinot blanc | alsace, fr

**RIONDO PROSECCO** 13/60  
glera | veneto, it

**SEGURA VIUDAS ROSÉ** 12/55  
brut | cava, sp

### ROSÉ

**BIELER PERE & FILS** 14/62  
grenache | provence, fr

**FLEURS DE PRAIRIE** 16/72  
rosé | provence, fr

**SMOKE TREE** 15/68  
rosé | central coast, ca

### WHITE

**STAGS LEAP** 18/80  
chardonnay | Napa Valley, ca

**LODALI** 14/60  
chardonnay | langhe, it

**DOMAINE BELLEVUE** 14/60  
sauvignon blanc | touraine, fr

**LUNARDI** 13/52  
pinot grigio | delle venezie, it

### RED

**DUCKHORN** 26/120  
cabernet sauvignon | napa, ca

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

**M. CHAPOUTIER** 14/65  
grenache/syrah | rhone, fr

**CHATEAU FAMAY** 14/65  
malbec | cahors, fr

**FATTORIA DEL CERRO** 16/62  
sangiovese | montepulciano, it

**COPAIN** 16/56  
pinot noir | sanoma coast, ca