



8 * North * Broadway

FATHER'S DAY * JUNE 16 * 3 COURSES (APPETIZER / ENTREE / DESSERT) * \$22.95 BRUNCH * \$32.95 DINNER

Appetizers -14-

Mezze Of Pita & Dips

Cucumber Tzatziki | Tahini Hummus | Melted Eggplant
Whipped Feta | Taramasalata | Greek Olives

Mini 8nb Raw Bar

Shucked Oyster | Shrimp | Tuna Crudo | Ceviche
(\$5 additional on prix fixe)

Crunchy Cabbage Salad

Crisp Chickpea | Cucumber | Scallion | Yogurt Vinaigrette

White Spanish Anchovies

Stuffed Grape Leaves | Pickled Onion | Parsley

Hot Potato & Feta Croquettes

Smoked Harissa Aioli

Hot Soup of the Season

Olive Oil Crostini | Sea Salt

Caramelized Cauliflower (vegan)

Tahini | Sumac | Almonds | Lemon

Hemlock Hill Farm Meatballs

Mint Yogurt

Entrees -29-

Grilled Branzino Filet

Lemon Soaked Potatoes | Braised Kale

Sizzling Spanish Octopus

Israeli Couscous Tabbouleh

“Everything” Crusted Yellowfin Tuna

Lemon Crumb | Crushed Potato Skordalia

Cava Steamed P.E.I. Mussels

Quinoa | Vegetable Sofrito | Jalapeno | Lime

Half Roasted Free Range Chicken

Orzo | Spinach | Feta | Toasted Almonds

Whipped Goat Milk Feta Ravioli

Toasted Walnuts | Peas | Scallion | Filo

Stuffed “gyro” Tacos (2)

Lime Crema | Guac | Feta | House Chile Salsa

Grass Fed Bistro Steak

Stuffed Bone Marrow | Yuca | Mystery Sauce
(\$10 additional on prix fixe)

Dessert -10-

Chocolate and Halvah Fondue

Coconut Biscotti (contains nuts)

Orange & Vanilla Bean Creme Brulee

Cobbler Crumb | Macerated Blackberry

Scoops of Organic Gelato (or sorbet)

Additions

-10-

- Roasted Lemon Potatoes
- Sautéed Bitter Greens
- Hand Cut French Fries
- Lemon Soaked Yuca Frites
- Vegetable of the Day

Kiddos

-10-

- Chicken Fingers and Fries
- Pita Grilled Cheese
- Pasta with Butter & Parm

If you have a food allergy (or aversion) please speak to the manager. We are here to help! * Eat and Be Well * Constantine Kalandranis



8 * North * Broadway

FATHER'S DAY * JUNE 16 * 3 COURSES (APPETIZER / ENTREE / DESSERT) * \$22.95 BRUNCH * \$32.95 DINNER

W i n e o N T a p

-11-

Paumanok Vineyards Long Island Rose

Italian Pinot Grigio

Biodynamic California Pinot Noir

B e e r o N T a p

-8-

Sloop's Juice Bomb Ipa

Black Duck Porter

Bell's Amber Ale

Defiant Fake News Ipa

Allagash White

Six Point Crisp Lager

B e e r i n a B o t t l e

-8-

Amstel Light

Heineken

Lagunitas IPA

Greek Mythos Lager

Moretti Birra Lager

B u b b l e s

Sparkling Cava Bubbly

Catayun | Penedes, Sp - nv

-15 | 33-

Special Club First Release Champagne

Jose Michele | Champagne, Fr

-60-

W h i t e

-12 | 36-

Hudson Valley Biodynamic Riesling

Whitecliff Vineyards | Gardiner, Ny '17

Greek Island Robola

Robola Cooperative | Cephalonia, Gr '17

Albariño

Legado Del Conde | Rias Baixas, Spain '17

Sauvignon Blanc

Tourraine | Vieilles Vignes, Fr '17

R e d

-13 | 35-

Spanish Tempranillo

Thomas Goss | Rioja, Sp '16

Portuguese Syrah Blend

Herdade De Calda | Portugal '15

Malbec

Kipu | Mendoza Arg'17

French Cotes Du Rhone

Cercius | Rhone, France '16

Italian Super Tuscan

Ceralti "Scire" Doc | Toscana, It'16

Cabernet Sauvignon

Vina Cobos | Felino, Arg '17

8 n b C o c k t a i l s

Mediterranean Detox - Elderflower | Cucumber Water | Local Gin

The Copper Mule - Ginger Beer | Lime | Bourbon or Vodka

Manhattan In The Hudson- Aramena Cherries | Orange | Bourbon

If you have a food allergy (or aversion) please speak to the manager. We are here to help! * Eat and Be Well * Constantine Kalandranis



8 * North * Broadway

FATHER'S DAY * JUNE 16 * 3 COURSES (APPETIZER / ENTREE / DESSERT) * \$22.95 BRUNCH * \$32.95 DINNER

Pear & Rosemary Martini - Brooklyn Gin | Ginger

Apple Cider Margarita- Cinnamon Rim | Reposado Tequila