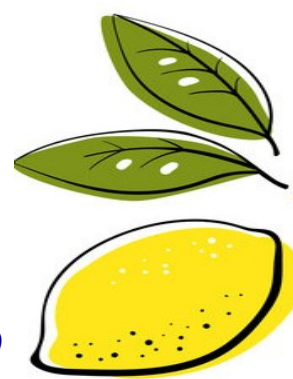


At First



FRUITS DE MER...daily selection of fresh oysters, clams & seafood.....M/P

MEZZE....Muhammara, Hummus, Kopanisti.....24.00

CHARCUTERIE assortment of meats & cheese....22.00

CRISPY CALAMARI banana peppers, calabrian chili oil.....14.50

CEVICHE avocado cream, corn nuts, olives (gf).....15.00

ROASTED CAULIFLOWER green tahini, sumac, pine nuts (v,df).....14.00

GRILLED HALLOUMI cucumber salad, spicy honey (gf,v).....14.50



Salad

GREEK heirloom tomato, cucumber, red wine vinaigrette (gf,v).....18.00

LYONNAISE frisee, lardons, shallots, poached egg, red wine vinegar, dijon (df).....17.50

SPRING SALAD pencil asparagus, spring peas, radish, mint, vinaigrette....17.00

w/shrimp +9, w/roasted Salmon +12, w/grilled chicken + 9

AEGEAN NICOISE ahi tuna, romaine, crispy quinoa, egg, olives, potato, haricot vert, anchovy.....26.00

GREEK COBB cucumber, romaine, lardons, hearts of palm, red peppers, egg, feta cheese.....22.00

Brunch

CRISPY SALMON ratatouille, garlic, thyme, olive oil.....30.00

TUNA TARTARE cucumber, peppers, shallots, basil, tomato, olives.....20.00

LAMB BURGER pickled red cabbage, harissa aioli, feta, garlic fries.....24.00

choice of brioche bun or lettuce cups w/mint

MUSSELS (gf/df) tomato sauce, olives, garlic....24.00

STEAK 'N EGGS grilled 8oz Hanger steak, chermoula, 2 OM eggs, garlic fries.....31.00

BEEF TARTARE onion, cornichon, lemon, sunchoke chips.....18.00

EGGS BENEDICT corn bread, chorizo, harissa hollandaise, frisee....21.00

OMELETTE DU JOUR petite salade....18.00

SHAKSHOUKA merguez, poached eggs, bell peppers, tomatoes, onion, feta cheese, pita....24.00

AVOCADO TOAST smoked salmon, 2 UP eggs, red onion, chili oil w/romano, petite salad....24.00

GREEK CHICKEN PAILLARD red onion, heirloom tomato, cucumber, feta, vinaigrette (gf)....24.00

TURKISH ÇILBIR 2 poached eggs, garlicky yoghurt, chili flakes, olive oil....18.00

CAPRESE SANDWICH tomato, basil, mozzarella, basil aioli (v)...18.00

FRENCH TOAST challah, fresh & macerated berries, maple syrup....18.00

Sweet



Extras

GREEK YOGHURT PARFAIT

granola, fresh berries, berry coulis, mint....12

BAKHLAVA CHEESECAKE

pistaccio, orange blossom syrup, puff pastry....14

FRESH BERRY TART

vanilla almond cream....14

PAPAS FRITAS

garlic fries, romesco....8

SAUTEED GARLIC SPINACH....7

NEUSKIE'S BACON....11

HOUSE MARINATED OLIVES....6

Chef Jorge Ramos