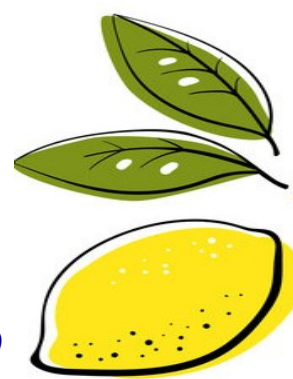


At First



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.....14.00

CEVICHE avocado cream, corn nuts, olives (gf).....14.50

ROASTED CAULIFLOWER green tahini, sumac, pine nuts (v,df).....13.00

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



Salad

GREEK heirloom tomato, cucumber, red wine vinaigrette (gf,v).....16.00

FATTOUSH romaine, cherry tomatoes, sumac, fried pita (df,v).....14.00

SPRING SALAD pencil asparagus, spring peas, radish, mint, vinaigrette....14.50

w/shrimp +9, w/roasted Salmon +11, w/grilled chicken + 8

AEGEAN NICOISE ahi tuna, romaine, crispy quinoa, egg, olives, potato, haricot vert, anchovy.....28

GREEK COBB cucumber, romaine, lardons, hearts of palm, red peppers, egg, feta cheese.....23.50

Brunch

PISTACHIO CRUSTED SALMON panko, dill, parmesan, asparagus, creamy dill sauce....28.00

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

LAMB BURGER 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 polenta cake, harissa hollandaise, patatas bravas....21.00

OMELETTE DU JOUR petite salade....18.00

SHAKSHOUKA braised lamb, 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

MOROCCAN CIGAR spinach, feta, phyllo, harissa yoghurt, cucumber ribbons....21.00

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

Sweet



Extras

SPANISH TORREJAS

baguette soaked in milk & eggs, cinnamon sugar, honey....14

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