

SNACK

E O S

brunch

winter

BRUNCH HAPPY HOUR

brunch cocktails \$6

EOS bloody mary, bellini, mimosa

tap beer \$4

ommegang witte, cooperstown, ny

six point sweet action, brooklyn, ny

featured tap

wine by the glass \$6

white

domaine zafeirakis, malagousia, 2012

bedell, chardonnay, 2013

koutsoyiannopoulos, assyrtiko, 2011

red

gaia, agiorgitiko, 2011

vinos sin ley, monastrelle, 2011

domaine thaleb "syrocco" syrah, 2010

greek yogurt and cereal

greek yogurt *seasonal fruit, almonds, greek honey* 11

greek cream o' wheat *warm semolina, almonds, honey, butter and cinnamon* 10

buttermilk pancakes

served with vanilla cream and whiskey-maple syrup

caramelized apples

belgian chocolate chip

banana- walnut

additional ingredients \$3 each

eggs

"the over easy" *cheese and chive poulenta, smoked bacon, tomato and scallion* 13

strapatsada *spicy scramble with tomato, basil, feta, yogurt, hazelnuts and barley crumbs* 12

truffled egg toast *three eggs in pullman with melted kasseri cheese and herb salad* 14

grilled steak and eggs *watercress, greek fries* 17

personal omelet *with brunch salad and home fries choose 3 items* 12
grilled onion, arugula, fines herbs, mushrooms, feta, kasseri, red pepper, tomato, sundried tomato, chives, olives

3 eggs any style, with brunch salad and home fries 12

brunch sides

daisyfield farms bacon 4 toasted pullman 3

greek country sausage 4 pullman with feta and honey 4

home fries 3 greek fries 4

meze

a sampler of our dips *tzatziki, melitzanosalata, muhammara* 15

individual dips *tzatziki, melitzanosalata, muhammara, hummus, taramosalata* 7

saganaki *fried kasseri cheese, fresno chili jam* 11

soups and salads

avgolemono *lemon chicken soup with orzo, black pepper and egg* 8

vegetarian soup of the day 8

taverna style greek salad 12

roasted beets and gigantes 12
arugula, candied walnuts, skordalia

mediterranean chopped salad 16
beets, carrots, mushrooms, feta, chick peas, romaine, croutons, spicy feta ranch

salad additions: *grilled chicken 4 grilled shrimp 7*

grilled skewers

skewers served with farro salad, mixed greens and pita

yellowfin tuna and olives *citrus vinaigrette* 16

butternut squash, portobello and haloumi *fig- balsamic reduction* 14

burgers, sandwiches and pies

grilled 8 oz burger *house smoked feta, greek fries* 14
add daisyfield farms bacon 2

braised lamb sandwich *tomato aioli, roasted tomato, grilled onion, arugula* 14

grilled chicken sandwich *mint-lemon mayo, tomato, grilled onion, arugula* 13

veal meatballs, *almonds, pine nuts, plums, mavrodaphne gravy, salad greens* 14

lamb boureki *spiced lamb and beef pie, graviera, green olive vinaigrette* 15

horta boureki *filo wrapped swiss chard, feta, currants, leeks with spicy feta spread* 13