

BRUNCH PLATES

EGGS CILBUR

Two poached eggs, chili butter, garlic yoghurt, chimichurri, fresh herbs, toasted buttered sourdough — 17.00

STRAPATSADA

Four eggs scrambled with tomatoes, peppers, EVOO, feta and fresh herbs, toasted buttered sourdough — 17.00

STACKED PANCAKES

Blueberry-ricotta pancakes, extra-thick greek yoghurt, maple syrup, fresh fruit — 16.00

FULL BREAKFAST

Two fried eggs, potatoes, buttered organic sourdough, with a choice of bacon, chicken sausage patties, greek smoked sausage, or house-made butter beans — 18.00

Add to your meal

Bacon	+5.00
Greek smoked sausage	+5.00
Chicken sausage patties	+5.50
House-made butter beans	+3.50

BREAKFAST SANDWICHES

BACON BREAKFAST BAGEL

Bacon, fried egg, cheddar, tomato, spinach, dijon mayo, toasted sesame bagel — 10.80 • Vegetarian — 8.00



SAUSAGE & EGG

Fried egg, white cheddar, chicken sausage patty, spicy mayo, served on an english muffin — 8.90

KALE & EGG

Fried kale, egg, cheddar, spicy mayo, served on an english muffin — 8.90

MORNING WRAP

Scrambled egg, feta, caramelized onions, spinach, house-made butter beans — 9.25

VEGAN WRAP

Scrambled plant-based egg and feta, house-made butter beans, spinach, caramelized onions — 13.50

Brunchify +5

Add potatoes to any of the above breakfast sandwiches

SANDWICHES & PEINIRLI

BEEF BURGER

Beef patty, cheese, sauteed onion, lettuce, tomato, secret sauce, pickles, seared brioche bun, with fried potatoes and dijonnaise — 18.00

Add-ons

Second patty	+6.00
Bacon	+5.00
Sunny-side up egg	+2.00

POACHED EGGS PEINIRLI

Two poached eggs with tomato sauce, peppers, onions, Kasseri cheese baked in a boat-shaped EVOO enriched bread — 16.00

Add-ons

Greek smoked sausage +5.00

SOUTZOUKAKIA PEINIRLI

Smyrna-style beef meatballs and spinach in silky enriched tomato sauce, topped with feta, baked in a boat-shaped EVOO enriched bread — 17.00



MUSHROOM & CHEESE PEINIRLI

Local mushroom blend, ricotta, feta, Kasseri cheese, caramelized onions, confit garlic, za'atar, baked in a boat-shaped EVOO enriched bread — 16.00

Add-ons

Sunny-side up egg +2.00

SNACKS & SHARING

ARTISAN BREAD BASKET

Hand-made organic sourdough bread — 3.00

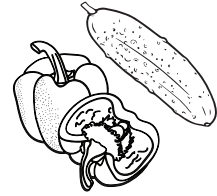
MARINATED GREEK OLIVES

Mixed, marinated greek olives with whole spices, garlic and lemon zest — 9.00

DAILY SOUP

With toasted sourdough — 7.00

SALAD BOWLS



'HORIATIKI' VILLAGE GREEK

Tomato, cucumber, green pepper, red onion, kalamata olives, red wine vinaigrette, whipped feta, oregano, EVOO — 16.20

KALE & CHICORY

Hearty blend of chicory and kale, sprouts, radish, chickpeas, cashew-caesar dressing, plant-based feta, sourdough croutons — 15.00

SALMON NICOISE

Salmon, egg, potatoes, tomato, green beans, greens, kalamata olives, red onion, cider-shallot vinaigrette — 17.70

SWEET POTATO & RED LENTIL FALAFEL

Sweet potato and red lentil falafel, greens, pickled onions, chickpeas, tomato, carrot kimchi, tahini dressing — 16.25

Add to any salad bowl

Gyro-marinated chicken	+4.80
Falafel	+5.25
Salmon	+5.50
Hard-boiled egg	+2.00



DESSERT

TAHINI CHOCOLATE MOUSSE VEGAN / GF

Dark chocolate whipped with tahini, almond milk, honey and a hint of cinnamon — 7.00

Please ask your server about our Chef's Seasonal Dessert

Please alert us of any allergies prior to your order

Sides

Bacon	5.00
Fried Potatoes with Dijonnaise	7.00
Pancakes and Maple Syrup	8.00

Chicken Sausage Patties	5.50
Greek Sausage	5.00
House-made Butter Beans	3.50

Garlic Yoghurt	2.50
Village Greek Salad	7.20
Dijonnaise	2.00