

# BRUNCH MENU

# PLATES

## EGGS CILBUR 18

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

## STRAPATSADA 18

Four eggs scrambled with tomatoes, peppers, EVOO, Feta chimichurri and fresh herbs, toasted and buttered sourdough

## FULL BREAKFAST 19

Two fried eggs, potatoes, buttered organic sourdough, with a choice of bacon, chicken sausage patties, Greek smoked sausage, or house-baked butter beans

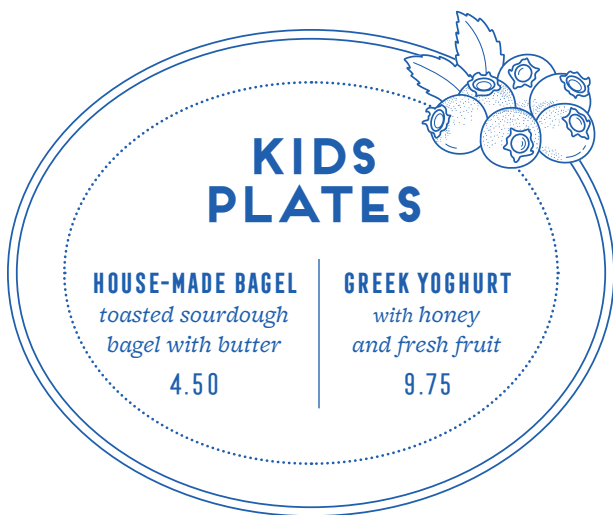
## ARUGULA SALAD <sup>V.GF</sup> 15

arugula, red onion, Feta, fig vinaigrette

SUB plant-based Feta +3

### ADD TO YOUR MEAL

Bacon (two pieces) +5    Greek smoked sausage +6.5  
House-baked butter beans +4    Chicken sausage patties +6.5



# SIDES

<b>BACON</b> (three pieces)	6.50
<b>CHICKEN SAUSAGE PATTIES</b>	6.50
<b>GREEK SMOKED SAUSAGE</b>	6.50
<b>ORGANIC SOURDOUGH TOAST</b> with butter	3.00
<b>GLUTEN-FREE TOAST</b> with olive oil (two pieces)	3.50
<b>FRIED POTATOES</b> with Dijonnaise	8.00
<b>GARLIC YOGHURT</b>	3.00
<b>DIJONNAISE</b>	2.00

Please alert us of any allergies prior to your order

# SANDWICHES

**BACON BREAKFAST BAGEL 10.90**

**VEGETARIAN 9.25**

*bacon, fried egg, cheddar, tomato, arugula, Dijonnaise, toasted house-made sourdough bagel*

**SAUSAGE AND EGG 9.90**

*fried egg, cheddar, chicken sausage patty, spicy mayo, served on our house-made bun*

**KALE AND EGG 9.25**

*fried kale, egg, cheddar, spicy mayo, served on our house-made bun*

**BRUNCHIFY**

*Add potatoes or arugula salad to any of the above breakfast sandwiches +7*

## THE PEINIRLI

**POACHED EGGS 21**

*two poached eggs with tomato sauce, peppers, onions, Kasseri cheese, baked in EVOO enriched bread*

**ADD-ON** *Greek smoked sausage +6.5*

**MUSHROOM AND CHEESE 21**

*local mushroom blend, ricotta, Feta, Kasseri cheese, caramelized onions, confit garlic, za'atar, baked in EVOO enriched bread*

**ADD-ON** *Sunny-side up egg +3*

Also known as Greek pizza boat, the Peinirli is a boat-shaped bread, filled with cheese and other savoury toppings

### DID YOU KNOW

Many of our dishes are, or can be made vegan, vegetarian, or wheat-free. Please inquire with your server for details.

We are proud to support local and organic food suppliers: Diana's Seafood, Sharon Creek Farm, Thompson Potato Farm.

# COCKTAILS

SEASONAL MIMOSA 40Z 16

*Fresh juice with bubbly Cava*

NEON CAESAR 1.50Z 16

*Wyborowa, Walter's Craft Caesar mix,  
horseradish, lemon, Puglia olive, spice rim*

ESPRESSO MARTINI 20Z 16

*Propeller espresso, Wyborowa,  
Kahlúa, sugar*



## HOT DRINKS

PREMIUM JOE	3.00
ESPRESSO DOUBLE	3.50
AMERICANO	3.75
MACCHIATO	4.25
CORTADO	4.50
CAPPUCCINO	5.00
FLAT WHITE	5.25
LATTE	6.00
MOCHA	6.50
MATCHA LATTE	6.75
CHAI LATTE	6.00
TURMERIC LATTE	6.50
LONDON FOG	6.50
ORGANIC LOOSE LEAF TEA	4.00

*English Breakfast, Earl Grey, Green Jasmine, Ceylon,  
Genmaicha, Chamomile, Peppermint, Lavender, Masala  
Chai, Lapsang Souchong, Vanilla Rooibos with Almond*

## COLD DRINKS

NITRO COLD BREW	5.00
ICED AMERICANO	4.25
ICED LATTE	6.25
ICED MOCHA	6.75
FRAPPÉ ICED GREEK COFFEE	4.50
FREDDO ESPRESSO	4.00
FREDDO CAPPUCCINO	5.50
ICED VIETNAMESE COFFEE	6.00
HOUSE-BREWED ICED TEA SEASONAL	4.25
ICED MATCHA LATTE	7.75
BOTTLED KOMBUCHA SEASONAL	8.00

### ALTERNATIVE MILKS

*Lactose-Free, Oat, Almond, and Soy +1*