

ELYSIAN BRUNCH

Serving Saturday and Sunday from 10 am to 4 pm

FAVORITES

Eggs Elysian

three organic eggs served with feta cheese and Greek fries; eggs served sunny unless otherwise requested 14.75

Greek Omelet

three organic eggs whipped with fresh spinach, vine ripe tomatoes and crumbled feta served with Greek fries 16.75

3 EGG OMELETTE

Your choice of four (4) delicious additions: ham, bacon, mushrooms, peppers, onions, tomato, spinach, feta cheese, goat cheese, Swiss cheese served with home fries ...16.75

Eggs Benedict

perfectly poached eggs with hollandaise sauce, Canadian bacon on a crisp English muffin and home fries 15.75

Smoked Salmon Benedict

our classic eggs benedict served with a generous portion of Nova Scotia Lox 17.75

Challah French Toast

thick cuts of tsoureki bread, generously dipped in our egg mix and grilled, topped with organic Greek honey and sour cherries 15.75

Walnut Pancakes

ground walnuts folded into a fresh creamy pancake mixture topped with organic Greek honey and toasted candied walnuts 15.75

Greek Yogurt

organic Greek yogurt topped with organic Greek honey, sour cherries and fresh roasted walnuts 9.75

Country Breakfast

"Spanakipita—Matia"

A classic spinach pie made of buttery phyllo with organic spinach and crumbles of creamy feta cheese with leeks and potatoes and topped with eggs any style ... 15.75

SIDES

Avocado...5.75 / Greek Sausage...6.75

Canadian Bacon... 7.75 / Sautéed Cauliflower... 8.75

Feta-Oregano Fries...7.75 / Grilled Pita - each...1.25

Home Fries...6.75 / Organic Sautéed Spinach... 8.75

Rice Orzo Pilaf...6.75 / Tzatziki Sauce...2.25

Oven Roasted Lemon Potatoes...6.75

BRUNCH BEVERAGES

Bloody Mary...4.75

Bellini...4.75

Sparkling Wine...5.75

10 oz Chilled Juice
orange - grapefruit...5.75

Mimosa...4.75

Hot Chocolate...4.75

FIELDS OF GREENS

Kale Caesar Salad

organic cuts of fresh kale served in a creamy homemade Caesar dressing with parmesan and crisp pita wedges 14.75

Greek Salad

vine ripe tomatoes, red onions, Kalamata olives, English cucumbers, green Italian peppers and feta in a rich olive oil and oregano dressing 16.75

Beet & Spinach Salad

organic baby spinach, beets, topped with creamy goat cheese, toasted candied walnuts and an apple cider vinaigrette 13.75

Shrimp Salad

juicy fresh shrimp grilled to perfection with mixed greens, fresh mint, scallions and cherry tomatoes topped with parmesan cheese, honey mustard and balsamic dressing 19.75

Salad add-ons

Falafel...6.75 / Chicken...5.75

Shrimp...9.75 / Salmon...11.75

HAND-HELD

served w/ country mix of tomatoes, onions, parsley, coarse sea salt; yogurt sauce and your choice of fries or salad

Black Angus Burger

made with 100% ground Angus beef, served with melted swiss cheese on a buttery baked brioche bun 17.75

Wrapped Burger

a hearty ground beef stuffed with creamy Gouda cheese served in pita 15.75

Gyro Souvlaki

generous cuts of beef and lamb gently layered in a warm pita 14.75

Chicken Souvlaki

organic cuts of chicken breast grilled and wrapped in a warm pita 14.75

Pork Souvlaki

Seasoned cuts of pork grilled and wrapped in a warm pita 15.75

Falafel Souvlaki

Homemade falafel wrapped in a warm pita with tahini yogurt sauce 14.75

Salmon Sliders

seasoned fresh salmon grilled with a lemon caper remoulade with tartar sauce 16.75

Our food is made fresh daily and seasoned to perfection / **We Deliver & Cater**

A gratuity of 18% will be added to parties of 6 or more / WIFI PASSWORD: Columbia25#

ELYSIAN BRUNCH

Serving Saturday and Sunday from 10 am to 4 pm

VEGETARIAN PLATES

Avocado Toast - grilled country bread, organic poached eggs, black beans pure, avocado spread, feta cheese, radish and scallions, topped with red pepper flakes 16.75

Veggie Moussaka - oven baked casserole of sautéed potato, eggplant and zucchini topped with a creamy bechamel 17.75

Falafel Bowl - homemade falafels served with chickpeas, fresh kale, spinach, steamed red beets, Kalamata olives, vine ripe tomatoes and candied walnuts 15.75

Spanakopita - buttery layers of phyllo filled with a creamy blend of organic baby spinach and feta cheese 13.75

Falafel - homemade falafel served with a tahini yogurt sauce, vine ripe tomatoes, onions, peppers, cucumber salad and a warm pita 12.75

Cauliflower Fritto - generous cuts of fresh cauliflower, gently fried and served with a lemon siracha aioli 13.75

Grilled Vegetables
bountiful cuts of gently grilled farm fresh zucchini, eggplant and roasted red peppers served with a balsamic reduction 9.75

COFFEE BAR

ORGANIC GREEK ♦ COFFEE

our greek coffees are individually brewed "metrio" – with moderate sugar, please advise your server if you prefer no sugar or extra sugar

Greek Coffee - demi-tasse 3.75

ORGANIC ESPRESSO & BREWED COFFEE

Espresso - decaf - Ice Coffee 3.75

Cappuccino 4.25

Colombian Roast 2.25

WHOLESOME KITCHEN PLATES

(In all our cooking we use extra virgin olive oil)

Moussaka

oven baked casserole of sautéed potato, eggplant and zucchini ground beef and topped with bechamel 18.75

Ouzo Mussels

delicious and fresh plump mussels steamed in an aromatic ouzo broth with farm fresh herbs and Greek feta fries 17.75

Faroe Island Salmon

fresh Faroe Island Salmon grilled with lemon potatoes, sautéed spinach and red beet reduction 21.75

Fettuccini Ala Greca

homemade fettuccini served with a slow simmered angus beef ragu 18.75

Mushroom Ravioli

homemade ravioli filled with a creamy mushroom blend topped with black truffle cream and parmesan cheese 18.75

SOUP OF THE DAY

Avgolemono Soup

traditional savory egg lemon based soup with organic chicken and rice orzo... 7.75

ORGANIC TEA BAR

TEAS & HERBAL BEVERAGES 3.75

Darjeeling Choice Estate / Rose Hip

Chamomile Citrus / Ginger Twist

Green Tea Tropical / Organic Earl Grey

Organic Mint Mélange / Greek Mountain Tea