

BRUNCH MENU

PLATES

EGGS CILBUR 18

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

STRAPATSADA 18

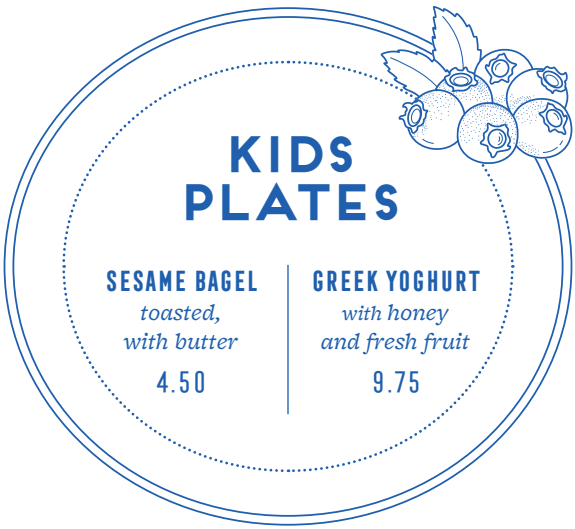
Four eggs scrambled with tomatoes, peppers, EVOO, feta and fresh herbs, toasted and buttered sourdough

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

ADD TO YOUR MEAL

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



SIDES

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

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.

SANDWICHES

BACON BREAKFAST BAGEL 10.90

VEGETARIAN 9.25

*bacon, fried egg, cheddar, tomato, spinach,
Dijonnaise, toasted sesame 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 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*

SOUTZOUKAKIA 22

*Smyrna-style beef meatballs and spinach
in silky enriched tomato sauce, topped with feta,
baked in EVOO enriched bread*

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

**Please alert us of any allergies prior
to your order**

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 S/M/L	1.90/2.25/2.50
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
<i>English Breakfast, Earl Grey, Green Jasmine, Ceylon, Genmaicha, Chamomile, Peppermint, Lavender, Masala Chai, Lapsang Souchong, Vanilla Rooibos with Almond</i>	

COLD DRINKS

NITRO COLD BREW 12oz/16oz	4.50/5.00
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