



COFFEE & TEA

Illy Coffee

Cold Brew

Espresso

Cappuccino

Latte

anise, french vanilla, caramel, hazelnut

Dammann Hot Tea

earl grey, breakfast, chamomile, jasmine, green mint, jardin bleu, goût russe

COCKTAILS

Mimosa

champagne, choice of orange, grapefruit, cranberry, or pomegranate

Greek Bloody Mary

vodka, mastiha, cucumber, greek bloody mix, feta stuffed olive

St. George's Sangria

agiorgitko, metaxa 5 brandy, spiced pear, cranberry, strawberry, orange, ginger

Mastiha Spritz

mastiha, carpano bianco, lemon, prosecco

Yia Yia's Remedy

borough bourbon, ginger, pineapple, lemon, clove, all spice, anise, served warm

MOCKTAILS

Phane's Lemonade

lemon, basil honey, club soda

Orange Lassi

greek yogurt, orange, cinnamon, nutmeg, honey

Demeter's Tonic

grapefruit shrub, jalapeño, aegean tonic

Persephone Tea

hibiscus mint tea, cinnamon, demerara

Mediterranean Mule

blackberry, blueberry, lemon, ginger beer

(GF) = GLUTEN FREE OPTION

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.

CLASSIC MEZEDES

Pastitsio Spring Rolls

bucatini, aromatic beef, bechamel, harissa honey

Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

Lamb Meatballs

tomato sauce, feta

Baked Cheese & Phyllo

honey, pistachio, phyllo, fig mustard

Garlic Tiger Shrimp

white wine, capers, garlic, tomatoes, lemon

Ouzo Blue Mussels

white wine, garlic, feta, lemon, dill

Flaming Saganaki

pan fried kefalograviera cheese flambéed table-side with brandy, toasted pita

Mediterranean Fish Tacos

avocado, cabbage, radish, aji verde, pickled onion

Grilled Calamari ^{GF}

caper, feta, citrus vinaigrette

Wagyu Stuffed Grape Leaves

aromatic beef and rice, pistachio pesto, tzatziki

Grilled Portuguese Octopus ^{GF}

sweet onions, red peppers, red wine-caper vinaigrette

HOUSE SPREADS

served with toasted pita

Hummus

chick pea, tahini, lemon

Melitzanosalata

smoked eggplant, tahini, sumac

Skordalia

almond, brioche

Tzatziki

greek yogurt, cucumber, red onion

Date & Goat Cheese

stewed dates, goat cheese, masala

Tirokafteri

roasted red pepper, feta

BRUNCH FEATURES

Brioche French Toast

nutella crema, banana, hazelnut crumble

Buttermilk Pancakes

orino honey butter, mixed berries, fig jam

Egg White Frittata ^{GF}

spinach, feta, heirloom tomato, mixed greens

Greek Omelet ^{GF}

sautéed spinach, lemon, tomato, feta, side of breakfast potatoes & mixed greens

The Full Bay

two eggs any way, breakfast potato, bacon, mixed greens, fresh fruit

Country Skillet

country ham, marble potatoes, onion, green pepper, poached egg, hollandaise

Avocado Toast

sunny side egg, baby heirloom tomato, pickled red onion, crispy leek, jalapeño oil, mixed greens

Ham, Egg, & Cheese

charred onion, tomato, arugula, dijon, ciabatta

Pork Belly Benedict

toasted english muffin, caramelized onion, pork belly, hollandaise

Chesapeake Benedict

poached eggs, jumbo lump crab cakes, toasted english muffin, hollandaise

SOUP & SALAD

CHICKEN • FALAFEL • SALMON • SHRIMP • OCTOPUS • CRAB CAKE

Village Salad ^{GF}

vine ripe tomatoes, extra virgin olive oil, barrel aged feta

Marouli Salad

romaine, smoked haloumi cheese, marinated olive, elderflower-yogurt dressing, scallion, dill

Watermelon Feta Salad

crumbled feta, arugula, kalamata olive, truffle vinaigrette

Arcadian Salad

arcadian mixed greens, cherry tomatoes, cucumber, shaved fennel & radish, red onion, pepperoncini, agiorgitiko vinaigrette

Chicken & Orzo Soup

known in greek as avgolemono-chicken, egg-lemon emulsion

SANDWICHES

Lamb Kofta Burger

cucumber, beefsteak tomato, romaine, pickled red onion, scallions, feta, tzatziki, toasted onion-poppy roll

Greek Gyro

choice of pork belly or chicken, tzatziki, tomato, red onion, greek oregano, fries

FALAFEL |

Chicken Sandwich

fried chicken, bacon jam, jalapeo, bibb lettuce, old bay aioli

Crab Cake Sandwich

jumbo lump crab cake, brioche roll, bibb lettuce, tomato, mustard aioli

Salmon BLT

grilled scottish salmon, applewood bacon, vine ripe tomato, bibb lettuce, dill aioli, brioche roll