

• COCKTAILS •

MORNING LIBATIONS

ORANGE SNOOZIUS pinnacle whipped vodka, french vanilla cream, fresh orange juice 14

A.M. MANHATTAN jim beam bourbon, espresso vodka, kahlúa, chocolate milk, & chocolate covered espresso beans 14

BELLINI white peach puree, champagne **GLASS** 12

MIMOSA orange juice, champagne **GLASS** 12

ZOÉ BLOODY MARY
vodka, bloody mary mix, horseradish, worcestershire, tabasco sauce, pimento stuffed olive & pepperoncini 13

ZOÉ ESPRESSO MARTINI
fresh espresso, van gogh double espresso vodka, kahlua 14

MOCKTAILS

IONIAN COASTAL MIST everleaf marine, juniper, sweet and sour mix, tonic 11.5

THE ODYSSEY tangerine juice, lime juice, thyme sprig, 100% greek honey, sparkling water 11.5

VISINADA (GREEK CHERRYADE) greek cherry simple syrup, sparkling water, fresh basil 11.5

SIGNATURE COCKTAILS

APOLLO'S LEMONADE tito's vodka, lemongello, orangeello, fresh mint 14

STUFFED & DIRTY kástra elión vodka, olive brine, dry vermouth, feta stuffed olives 15

THYMARI bulleit bourbon, thyme honey syrup, bitters, lemon twist 14

MEDITERRANEAN MARGARITA teremana blanco tequila, orange liqueur, lime juice, agave nectar, orange marmalade, tajin rim 14

AEGEAN SPRITZ aperol, sparkling wine, club soda, cucumber slice, orange slice 13.5

MOUNT OLYMPUS MULE figenza fig vodka, lime juice, ginger beer 13.5

SEXY MYKONOS peach brandy, prosecco, lemon juice, orange liqueur, simple syrup 14

ZOÉTINI ketel one vodka, stray dog wild gin, lillet blanc, cranberry juice, blueberries 15

SICILIAN LOVE POTION grey goose vodka, malibu, peach schnapps, stoli orange, cranberry juice 14

HERCULES' VICTORY four roses bourbon, vermouth rosso, watermelon oleo, fresh lemon 14

• HOPS •

CRAFT BEER BOTTLES & CANS

ASK FOR OUR SEASONAL SELECTION OF CRAFT BEER

CITRA FOG – Southern Tier Brewing hazy ipa 7.5

THAT IPA – Community Beer Works
ipa-session / india session ale 7

HAYBURNER – Big Ditch
IPA west coast style india pale ale 7.5

2X IPA – Southern Tier double ipa • 9

BLUEBERRY WHEAT – Ellicottville Brewing
mild, dry & fruity wheat beer 8

RUSTY CHAIN – Flying Bison
medium vienna style amber 7.5

THE WHALE – Community Beer Works
american brown ale 7.5

ALL DAY IPA – Founders session 7.5

PREMIUM DRAFT – Blackbird Cider Works
semi-sweet hard cider 7.5

IMPORTED BOTTLES & CANS

BLUE MOON 7.5

CORONA EXTRA 7.5

GUINNESS DRAUGHT 8

HEINEKEN / HEINEKEN 0.0 (non alcoholic) 7.5

STELLA ARTOIS 8

DOMESTIC BOTTLES

BUDWEISER / BUD LIGHT 6.5

COORS LIGHT 6.5

LABATT'S BLUE / LABATT'S BLUE LIGHT 6.5

MICH ULTRA 6.5

SAM ADAMS / SAM ADAMS SEASONAL 7

YUENGLING / YUENGLING BLACK & TAN 6.5

• BEVERAGES •

FOUNTAIN DRINKS pepsi, pepsi zero, dr. pepper, starry, loganberry, lemonade, iced tea — sweet, unsweet, raspberry 4.5

FRUIT JUICE apple, cranberry, tomato, orange 4.5 | **SAN PELLEGRINO** 8

COFFEE regular, decaf 4.25 | **TEA** regular, decaf, herbal 4.25 | **CAPPUCCINO OR LATTE** imported 6.25 | **ESPRESSO** imported 5.5

MILK plain or chocolate 4.5 | **HOT CHOCOLATE** 5

• WINE •

IMPORTED WHITE

ASSYRTIKO, KIR-YIANNI – Florina, Greece
greece's most noble white wine (similar to light bodied chardonnay)
peach, apple, citrus, subtle creamy tones 15 • **BTL** 44

MALVASIA, DOMAINE – Douloufakis, Crete
semi-dry blend: malagouzia & roditis (resembles a semi-dry riesling)
apricot aromas, refreshing 14.5 • **BTL** 42

RETSINA, MYLONAS – Attiki, Greece
modern take on traditional greek white (light to medium-bodied)
mint, peach, touch of pine resin, crisp, refreshing 13 • **BTL** 39

WHITE

ZOE WHITE, SKOURAS – Peloponnese, Greece
white blend: roditis & moschofilero (similar to pinot grigio)
fresh flowers, jasmine, mint 12 • **BTL** 36

PINOT GRIGIO IGT, MASI MODELO – Delle Venezie, Italy
light, dry, fruity, crisp finish 13 • **BTL** 39

RIESLING, CHATEAU STE MICHELLE – Columbia Valley
sweet lime & peach characters 13 • **BTL** 39

SAUVIGNON BLANC, KONO – Marlborough, New Zealand
aromas of citrus, herbaceous notes,
zesty acidity, dry finish 13 • **BTL** 39

CHARDONNAY, ST. FRANCIS – Sonoma County, California
aromas of fuji apple, pear, citrus blossoms, buttery creamy
texture, hints of vanilla or butterscotch 13.5 • **BTL** 42

CHARDONNAY, CHATEAU STE MICHELLE "MIMI" – Washington State
light oak, bright elegant fruit 13 • **BTL** 39

MOSCATO, MÉNAGE À TROIS – California
ripe summer peaches, pineapple,
honey & orange blossoms 12.5 • **BTL** 36

SANGRIA, BLANCO sweet & tropical, white peach,
mango, hint of orange, house vodka 12.5

BLUSH

ZOE ROSE, SKOURAS – Peloponnese, Greece
dry rosé ripe cherry, raspberry aromas, hints of flowers,
medium body 13 • **BTL** 39

WHITE ZINFANDEL, SUTTER HOME – California
delicate aromas, sweet, creamy strawberry,
melon, crisp 12.5 • **BTL** 36

IMPORTED RED

XINOMAVRO, ALPHA ESTATE – Hedgehog Vnyd, Amyndeon, Greece
most noble red wine in greece (similar to italian barbaresco wines)
red fruits, leather & spices, ripe blackberry 15 • **BTL** 44

SAINT GEORGE AGIORGITIKO, SKOURAS – Nemea, Greece
similar to pinot noir blackberries, raspberries, strawberries,
medium-bodied, sweet vanilla, black pepper 15 • **BTL** 44

KOTSIFALI-SYRAH, ALEXAKIS – Crete, Greece
dry red blend: syrah & kotsifali
intense dark red, forest fruits, green pepper 14.5 • **BTL** 42

RED

ZOE RED, SKOURAS – Peloponnese, Greece
dry red black cherries, blackberries, hints of plums,
violets, dried herbs, medium body 12 • **BTL** 36

PINOT NOIR, CAMEL ROAD – California
red berry, warm spice, earth tones, vibrant
acidity, supple texture 13 • **BTL** 39

MERLOT, 14 HANDS – Columbia Valley
rich flavors, aromas of blackberry, plum,
cherry, mocha 12.5 • **BTL** 36

MALBEC, DON MIGUEL GASCON – Mendoza, Argentina
full-bodied, rich, smooth, dark fruits, hints of mocha,
spice, soft tannins, velvety finish 14 • **BTL** 42

RED BLEND, 7 MOONS – California
seven grape varieties, chocolate-covered cherries, vanilla bean,
strawberry preserves, cherry cola, milk chocolate 13 • **BTL** 39

CABERNET SAUVIGNON, BIG RED MONSTER – Paso Robles
full-bodied, robust with aromas of black fruit 14 • **BTL** 42

SANGRIA, RED sweet & citrusy, mandarin & orange flavors
with red fruits, house brandy 12.5

SPARKLING

PROSECCO, MARTINI & ROSSI – Italy • **SPLIT** 12.5

MUMM NAPA, BRUT PRESTIGE – California • **BTL** 70

VEUVE CLICQUOT, BRUT YELLOW LABEL – France • **BTL** 110

• DESSERTS •

GREEK SPECIALTIES

LOUKOUMADES golden brown greek doughnuts, sweet honey syrup, cinnamon 9

HOMEMADE RICE PUDDING 7 | **BAKLAVA À LA MODE** 10

CAKES

10 each

LEMON ITALIAN CREAM CAKE • **TRIPLE CHOCOLATE THREAT** • **NY STYLE CHEESECAKE** • **PEANUT BUTTER CHOCOLATE TORTE**

DUBAI CHOCOLATE TORTE 12

• MEZE •

GREEK APPETIZERS

BAKED FETA – a zoé favorite!

warm sliced feta, evoo, kalamata olives, oregano, balsamic glaze, sun-dried tomato pesto, toast points 18

IKARIAN SOUFIKO – also known as longevity stew

for it's health properties. horta (blanched swiss chard) and gigantes (giant butter beans), mild tomato sauce, lemon, garlic, caramelized onion, feta, toast points 19

SAGANAKI pan fried imported hard

aged kefalograviera cheese 19

FALAFEL (5pc) fried spiced chick pea fritters,

tzatziki or hummus 16

KALAMARI spicy evoo, hot cherry peppers, garlic, herbs 19

SPANAKOPITA feta, spinach, filo dough

14.5 • W/GREEK SALAD 19.5

DOLMATHES rice stuffed grape leaves, tzatziki, lemon 16

GARIDES PLAKI – a classic greek dish shrimp, rustic tomato

sauce, onion, garlic, feta, evoo, herbs, toast points 20

HOMEMADE SOUP

YOUR CHOICE: CUP 7 • BOWL 8.5

AVGOLEMONO lemony chicken broth, orzo

LENTIL traditional greek fakes, celery, carrots, herbs

GREEK SPREADS & PITA

HOMEMADE, SERVED W/REGULAR OR WHEAT PITA

TIROKAFTERI roasted red peppers,

cherry peppers, evoo, feta 13

TZATZIKI greek yogurt, cucumber, dill, garlic 13

MELITZANOSALATA fresh eggplant, garlic, evoo, feta 13

HUMMUS garbanzos, tahini, lemon juice 13

SKORDALIA – a classic greek staple. roasted garlicky

potato spread, evoo, lemon 13

PIKILIA (assortment) a flight of 5 greek spreads: tirokafteri,

tzatziki, melitzanosalata, hummus, and skordalia.

served with dolmathes 26

STARTERS

HOMEMADE STUFFED BANANA PEPPERS (3pc)

five cheese blend 20

MARYLAND CRAB CAKES fire roasted corn/black

bean vegetable blend, creole remoulade 20

CHICKEN FINGERS french fries, bleu cheese

(3pc) 18.5 • (5pc) 23.5

ZOÉ QUESADILLA chicken, feta, mozzarella, spinach,

tomatoes, kalamata olives, tzatziki 20

• SALATES •

AEGEAN SALAD herb crusted chicken breast,

arugula, tomatoes, pickled onion, thin fennel, kefalograviera, balsamic, evoo 25

BEETS SALAD fresh beets, mesclun greens,

feta, walnuts, raisins, garbanzo beans, onions, homemade lemon honey vinaigrette 24

HORIATIKI (VILLAGE SALAD, NO LETTUCE) tomatoes,

onions, green peppers, cucumbers, feta, kalamata olives, pepperoncini, cider vinaigrette 18

MEDITERRANEAN QUINOA SALAD mesclun mix, quinoa,

couscous, garbanzos, artichokes, kalamata olives, feta, roasted red peppers, fig balsamic dressing 25

GREEK SALAD house greens, feta, tomatoes, cucumbers,

onions, kalamata olives, pepperoncini 17

BLACK & BLEU STEAK SALAD mesclun greens,

crumbly bleu cheese, onions, cucumbers, roasted red peppers, 8oz cajun ny strip steak, balsamic glaze 26

CAESAR SALAD romaine, homemade caesar dressing,

croutons, grated romano 18 • W/CHICKEN 22

CRAB CAKE SALAD panko crusted maryland crab cakes,

mesclun greens, goat cheese, fire roasted corn/black bean mix, pickled onions, spicy creole remoulade 25.5

• ZOÉ PIZZA •

12 INCH, MADE WITH OUR SIGNATURE THIN ARTISAN PINSA CRUST | GLUTEN FREE + 3.5

ALESSANDRA marinara sauce, romano, ground italian

sausage, roasted red pepper, caramelized onion, mozzarella, chili flakes, evoo 27

ANTHONY house crema, steak, sliced stuffed banana peppers,

caramelized onions, mushrooms, mozzarella 27

BELLA marinara, mozzarella, pepperoni,

red onion, ricotta, hot honey 27

FIG & PEAR pear, arugula, goat cheese, fig jam 26

MARGHERITA house roasted tomatoes,

fresh mozzarella, basil, evoo 26

GREEK marinated chicken, baby spinach, kalamata olives,

artichokes, sundried tomatoes, feta 27

NEW! QUATTRO FORMAGGIO evoo garlic base,

mozzarella, gruyere, gorgonzola, romano 27

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES • PRICES ARE SUBJECT TO CHANGE • PLEASE NO SUBSTITUTIONS • NO DEVIATIONS
WE ALLOW UP TO 6 SEPARATE CHECKS PER GROUP, THANK YOU FOR UNDERSTANDING • GRATUITY OF 18% MAY BE APPLIED TO PARTIES OF 6 OR MORE

• KYRIA PIATA •

GREEK SPECIALTIES SERVED W/ GREEK SALAD, CHOICE OF POTATO OR RICE & REGULAR OR WHEAT PITA
(dressings other than greek are an additional charge)

BEEF SOUVLAKI DINNER charbroiled marinated tenderloin 30 | **CHICKEN SOUVLAKI DINNER** charbroiled marinated chicken strips 29
GYRO DINNER lamb & beef blend, herbs & spices 29
KEFTE DINNER (GREEK MEATBALL/PATTY) blend of beef, breadcrumbs, garlic, cumin, cinnamon, parsley, mint 29
MOUSSAKA (CASSEROLE) eggplant, seasoned ground beef, béchamel 30
PASTITSO (CASSEROLE) greek tubular macaroni, seasoned ground beef, béchamel 29
GREEK COMBO moussaka, pastitso, souvlaki meat (beef or chicken), gyro meat, spanakopita, dolmathes 42
— Any of our Greek Specialties pair well with Xinomavro

• LAND & SEA •

INCLUDES SOUP OR SALAD, POTATO OR RICE & REGULAR OR WHEAT PITA

RACK OF LAMB 20 oz full rack, charbroiled 49
your choice of: **ZOÉ'S SIGNATURE ROSEMARY MARINADE**
MINT CHIMICHURRI
— pairs well with Saint George Agiorgitiko

SIGNATURE CERTIFIED ANGUS STEAKS:
NY STRIP STEAK (12 OZ) 49 | **FILET MIGNON (8 OZ)** 54
house sauces: **RED WINE BORDELAISE** + 4
SKORDALIA CREMA + 4
HERB COMPOUND BUTTER + 4

ZOÉ KOTOPOULO herb-crusted chicken breast, artichokes, sundried tomatoes, kalamata olives, light white wine cream 36
— pairs well with Malvasia

ROASTED LEMON CHICKEN half chicken, fresh mediterranean herbs 32

PREMIUM PORK CHOP 12 oz frenched herb-crusted chop, hot cherry pepper fig jam pan sauce 40

CHICKEN CHAUSSEUR pan seared chicken breast, savory brown hunter's sauce, mushrooms, onions, bell peppers, roasted garlic, thyme, white wine 35

HALIBUT pan seared, topped w/fresh salad mix of lemon, capers, kalamata olives, herbs, red onion, arugula, tomatoes, charred cucumber, artichokes, dijon vinaigrette 48

LAVRAKI (BRANZINO) traditional whole european sea bass, pan seared, oven finished, latholemono vinaigrette 41
— pairs well with Assyrtiko, Santo

SOLOMÓS faroe island salmon, sautéed leeks & fennel, wilted spinach, silky ouzo cream 36

PSARI PLAKI haddock, rustic tomato sauce, onion, garlic, feta, evoo, herbs, served with coleslaw 30

GROUPE artichokes, slow roasted tomatoes, kalamata olives, white wine cream sauce 34

HADDOCK: LEMON & EVOO OR CAJUN STYLE
served with coleslaw 28

FISH FRY skinless haddock, coleslaw, tartar sauce, served one of two ways: **BREADED OR BEER BATTERED** 27
— served friday 10 am - 10 pm

• PASTA •

INCLUDES CHOICE OF SOUP OR SALAD & REGULAR OR WHEAT PITA

LAMB BOLOGNESE savory ground lamb ragu, house roasted tomato, mushrooms, roasted garlic, kalamata olives, cinnamon, penne 32
— pairs well with Kotsifali-Syrah

DOLOFONOS "GREEK ASSASSIN'S PASTA" pan fried linguini, fiery red sauce, fresh herbs, evoo 30 • **ADD KALAMARI OR SHRIMP (5 PC)** + 8

ALFREDO homemade alfredo sauce, fettuccine 27 • **CHICKEN** 29 • **MARINATED TENDERLOIN** 34 • **SHRIMP (5 PC)** 32

NEW ORLEANS — a zoé favorite! (heat adjusted upon request) peppers, onions, spicy creole cream sauce, penne 28
TENDERLOIN STEAK 34 • **CHICKEN** 31 • **SHRIMP** 33

LEMONATO broccolini, mild italian sausage, arugula, romano, cream, lemon 32

• SIDES & VEGETABLES •

GREEK POTATOES / BAKED / GARLIC MASHED 7^{EA}

FRENCH FRIES 7 • SWEET POTATO FRIES homemade honey butter 8 • GREEK FRIES homemade greek dressing, feta 9

ZOÉ RICE 7 • ARTICHOKE HEART MEDLEY 8 • GRILLED BROCCOLINI 9

WE PRIDE OURSELVES ON SERVING QUALITY INGREDIENTS AND PORTIONS TO FILL — ENJOY!

• SOUVLAKI & GYRO •

SOUVLAKI HOUSE GREENS, TOMATO, ONION, FETA,
HOUSEMADE GREEK DRESSING & REGULAR OR WHEAT PITA
(dressings other than greek are an additional charge)

MARINATED CHICKEN 20

MARINATED BEEF TENDERLOIN 21

GYRO blend of lamb, beef, herbs & spices 19

KEFTE (GREEK MEATBALL/PATTY)

blend of beef, breadcrumbs, garlic, cumin,
cinnamon, parsley, mint 20

FALAFEL chickpea fritters 19

GROUPER house made herb crusted 25

LAMB rosemary marinated half-rack 29.5

GYRO SERVED W/FRENCH FRIES, REGULAR OR WHEAT PITA
SUB SWEET POTATO FRIES + 3 | SUB GREEK FRIES + 4

GYRO blend of lamb, beef, herbs & spices,
tomato, onion, tzatziki sauce 19

CHICKEN marinated chicken strips,
tomato, onion, tzatziki sauce 19

VEGGIE house greens, broccoli, tomato,
cucumber, onion, roasted red peppers, beets,
choice of tzatziki, hummus or skordalia 19

FALAFEL chickpea fritters, lettuce, tomato,
onion, tzatziki or hummus 19

• BURGERS •

HOUSE-MADE UNIQUE BLEND OF CHUCK, TOP ROUND, SIRLOIN, CHARGRILLED OVER AN OPEN FLAME
SERVED W/FRENCH FRIES | **SUB SWEET POTATO FRIES + 3 | SUB GREEK FRIES + 4 | GF ROLL + 2.75**

SMOKED GOUDA • SWISS • AMERICAN • FETA • CHEDDAR • MOZZARELLA • PEPPER JACK • SMOKED PROVOLONE • GRUYERE

LAMB 100% ground lamb, feta cheese,
lettuce, tomato, onion, tzatziki 24

NEW! OLYMPIAN kefte meat, house swiss chard greens,
garlic aioli, feta 23

PATTY american cheese, sautéed onions, grilled rye 20

CLASSIC CHEESE choice of cheese 20

W/SMOKED BACON 22

BLACK 'N' BLEU blackened cajun style,
crumbly bleu cheese 22

VERY GOUDA bacon, smoked gouda, balsamic onion jam 23

VEGAN BLACK BEAN black bean, rolled oats and green pepper
patty, topped with guacamole, roasted red peppers 22.5

SMASHILICIOUS two smashed patties, american/pepperjack
cheese, caramelized onions, bacon, harissa bbq, mayo,
lettuce, tomato 24.5

NEW! FEISTY FETA tirokefteri, arugula,
red onion, tzatziki schmear 24.5

• HAND-HELDS •

SERVED W/FRENCH FRIES | **SUB SWEET POTATO FRIES + 3 | SUB GREEK FRIES + 4 | GF ROLL + 2.75**

***CLUB-IT! TRIPLE STACK YOUR TUNA, TURKEY OR BLT SANDWICH + 4**

SANDWICHES

CHICKEN ZOÉ portabella mushrooms,
feta, dill, onions, spinach 21.5

STUFFED BANANA PEPPER W/CHICKEN 23 • W/NY STEAK (8oz) 29

NY STRIP STEAK 8oz angus steak, mozzarella, peppers, onions 27

REUBEN corned beef, swiss, sauerkraut, russian dressing,
grilled rye bread 20

RACHEL oven roasted fresh turkey, swiss, coleslaw,
russian dressing, grilled rye bread 20

FRESH HADDOCK battered & breaded, lettuce,
tomato, tartar sauce 23.5

TUNA* fresh albacore tuna salad, lettuce, tomato 19

OVEN BAKED TURKEY* fresh turkey breast roasted
in-house, bacon, lettuce, tomato, mayo 20

BLT* smoked bacon, lettuce, tomato, mayo 19

PANINI

ZOÉ chicken, feta, spinach, dill, sundried tomatoes 19.5

TURKEY & PESTO oven baked turkey, smoked gouda,
field greens, sun-dried tomato pesto 19.5

CUBAN applewood smoked ham, pulled pork, swiss,
dill pickle, grain mustard 20.5

ARTICHOKE chicken, feta, artichoke medley 19.5

PORTABELLA marinated portabella, mozzarella,
roasted red pepper, guacamole 19.5

RUSTIC STEAK marinated tenderloin, swiss chard,
smoked provolone, caramelized onion, garlic aioli 20.5

• KIDS •

10 & UNDER – INCLUDES SODA, JUICE OR MILK FREE REFILLS ON SODA ONLY

1 EGG ham, bacon or sausage, home fries, toast 11 | **FRENCH TOAST OR PANCAKES (2ct)** 10

CHICKEN FINGERS (2ct) & FRENCH FRIES 13 | **GRILLED CHEESE & FRENCH FRIES** 10 | **MOZZARELLA STICKS (4ct)** w/marinara sauce 12.5

PASTA & SAUCE (or grated cheese & butter) 10

• BREAKFAST •

EGGBEATERS OR EGG WHITES + 3 | GF TOAST + 2.75

THE CLASSICS SERVED WITH HOME FRIES & TOAST

2 EGGS any style 13 • w/bacon, sausage or ham steak 17.5

SOUVLAKI BREAKFAST two eggs any style,
choice of charbroiled meat

CHICKEN OR KEFTE 21 • **BEEF TENDERLOIN** 25 • **GYRO** 22

ROSEMARY LAMB CHOPS (4ct) 30

SAGANAKI three scrambled eggs, peppers, onions,
tomatoes, choice of cheese 18.5

ZOÉ SCRAMBLE (GIAMBOTTA) eggs scrambled, peppers,
onions, mineo & sapio's italian sausage, home fries, feta
or kefalograviera 20

HASH & EGGS two eggs, corned beef hash 18

ROCKAWAY nova lox scrambled with
two eggs, capers, onions 20

STEAK & EGGS two eggs, 8oz angus ny strip steak 26

BAGEL, NOVA SCOTIA LOX & CREAM CHEESE
capers, onion (*home fries not included*) 20

HUNGRYMAN three eggs, two pancakes, bacon, ham
or sausage 25

EGG & CHEESE SANDWICH toast or brioche bun 12 •
W/BACON, HAM OR SAUSAGE 15

BENEDICTS

POACHED EGGS OVER AN ENGLISH MUFFIN TOPPED IN
HOLLANDAISE, SERVED WITH HOME FRIES

CHESAPEAKE maryland crab cakes 23

SALMON smoked nova lox, guacamole, tomato 22

FLORENTINE baby spinach, tomato 20

TRADITIONAL canadian bacon 21

STEAK marinated tenderloin, roasted red
peppers, goat cheese, chili oil 23

XTREME – *george's special!* corned beef hash, canadian bacon 23

HEART HEALTHY

GRANOLA skotidakis imported greek yogurt,
fresh fruit cup, honey 16

HEARTY OATMEAL raisins, walnuts, brown sugar 14

OATMEAL & FRESH FRUIT hearty oatmeal, fresh fruit cup 15.5

FRESH FRUIT BOWL 13

GREEK YOGURT & FRESH FRUIT skotidakis imported
greek yogurt, fresh fruit bowl, walnuts, honey 17.5

• OMELETTES •

THREE FARM FRESH EGGS, HOME FRIES & TOAST

SMOKED GOUDA • SWISS • AMERICAN • CHEDDAR • MOZZARELLA • PEPPER JACK • SMOKED PROVOLONE • GRUYERE

CHEESE (*choices listed above*) 14 | **HAM & CHEESE** 16 | **BACON & CHEESE** 16 | **SAUSAGE & CHEESE** 16

GRECO eggplant, cherry peppers, onions, kalamata olives, feta 18.5

OFF THE BOAT tomatoes, choose: feta or imported kefalograviera cheese 17

COWBOY ham, peppers, onions, choice of cheese 17

ARTICHOKE marinated artichokes, sundried tomatoes, onions, kalamata olives, feta 18

HEALTHY broccoli, portabellas, onion, tomatoes, spinach, choice of cheese 17.5

SARASOTA fresh turkey, spinach, broccoli, feta, sun-dried tomato pesto 18

SPICY SEDONA marinated chicken, fire roasted corn & black bean vegetable blend, pepperjack cheese, spicy creole remoulade 19

ATHENA gyro, tomatoes, onions, feta 18

SICILIAN mineo & sapio's mild italian sausage, roasted red peppers, mozzarella 17.5

LONGBOAT swiss chard, mineo & sapio's italian sausage, onion, mushroom, feta 18

STEAK IN THE GRASS marinated tenderloin, arugula, gruyere, garlic sauce 19

• WAFFLES, PANCAKES, FRECH TOAST •

ADDITIONS: FRESH STRAWBERRIES • BLUEBERRIES • SPICED WALNUTS • CHOCOLATE CHIPS + 3 ea
ALSO AVAILABLE: 100% PURE MAPLE SYRUP — *provided locally by our friends at wolf maple products + 3*

CHICKEN & WAFFLE four piece fried chicken, belgian waffle, pink peppercorn honey thyme butter, maple syrup 27

HOMEMADE BUTTERMILK PANCAKES FULL STACK (3ct) 16

LEMON RICOTTA PANCAKES our buttermilk 'cakes topped with homemade lemon ricotta spread FULL STACK (3ct) 22

BELGIAN WAFFLE crisped to perfection 16 | **BRIOCHE FRENCH TOAST** (3ct) 17

• BREAKFAST SIDES •

TOAST, ENGLISH MUFFIN, OR PITA (*regular or wheat*) 4.5 | GF TOAST 5

RUSTIC SKIN-ON HOME FRIES 6 | NY STYLE BAGEL & CREAM CHEESE plain, sesame, or everything 6.75

BACON, CANADIAN BACON, OR SAUSAGE 7 | HAM STEAK 7.5 | CORNED BEEF HASH 7.5