

Morning Glories

Prix-Fixe Brunch

Kerasma for the Table:

Assortment of Breads, Fruits, Jams

Choice of: Mimosa, Bellini or Bloody Mary

Appetizers

(Choice of:)

Spinach Pie- Farm Fresh Spinach, Leeks, Scallions, Phyllo

Dolmades- Stuffed Grape Leaves with Bulgar, Tomato, Mint, Cumin Yogurt

Feta Aiginis- Phyllo Wrapped Feta Cheese, Crushed Pistachios,
Thyme- Essence Honey, Tomato Marmalade

Lithos Chips- Thinly Sliced Zucchini and Eggplant Fritters, Yogurt, Tzatziki

Kalamari- Pan-Fried Calamari, Fresh Lemon, Scallions,
House Made Tartar Sauce

Pikilia- Assorted Spreads: Tzatziki, Melitzanosalata, Hummus, Pita Points

Lithos Salad- Organic Mix Field Greens, Granny Smith Apple, Pistachios,
Yellow Raisins, EVOO, Orange Vinaigrette, Kasserli Cheese

Greek Salad- Traditional Village Salad with Tomatoes, Cucumbers, Red Onions,
Green Peppers, Barrel Aged Feta, Greek Olives and Oregano, Red Wine Vinegar,
A touch of Balsamic Vinegar and EVOO

Entrees

(Choice of:)

Souvlaki- Grilled Chicken Skewers, Wild Rice Pilaf, Greek Salad, Tzatziki

Frittata Lahanikon- Vegetable Frittata with Zucchini, Yellow Squash,
Red Pepper, Feta, Spinach, Roasted Potatoes

Greek Yogurt Pancakes- Vyssino, Honey, Toasted Almonds, Fresh Berries

Tsoureki- Our Version of French Toast, Bergamot Peel, Cobosta Honey Syrup

Classic Greek Omelet- Athenian Omelet with Leeks, Spinach,
Manouri Cheese, Field Green Salad

Kayianas- Egg Scramble Casserole, Free Range Eggs, Grilled Lamb &
Pork Sausage, Tomato, Feta

Three-eggs- Your Choice of Loukaniko or Bacon, served with Home- Fries and Pita

Breakfast Gyro- Scrambled Eggs, Grilled Haloumi, Loukaniko, Florina Peppers
Coulis, Wrapped in Pita, Served with Home Fries

Burger- Grass-Fed Beef, Kasserli, Sweet Onion Yogurt, Tomato,
Arugula on a Griddled Bun, served with Home-Fries

Solomos Ouzatos- Ouzo Cured Salmon, Sliced Onion, Mix Greens,
Tomatoes, Whipped Anthotiro, Sesame Bagel

Dessert

(Choice of:)

Bougatsa- Phyllo, Custard, Ground Cinnamon, Powdered Sugar

Karidopita- Walnut Cake Drenched in Citrus Syrup- White Chocolate Yogurt Sauce

\$21.95/Per Person Plus Tax & Gratuities