



BRUNCH MENU



EXECUTIVE CHEF: SERGIO SOLIS

SERVED UNTIL 2PM

BRUNCH MAINS

THE MEDITERRANEAN* | 22

TWO EGGS SERVED YOUR WAY, SPANISH CHORIZO, FIVE GRAINS, DICED POTATOES, FETA, PEPPERS MEDLEY & ONIONS

DEMETRIS CRAB OMELET | 27 GF

THREE EGG OMELET W/HOUSE MADE ARTICHOKE CRAB DIP & MOZZARELLA. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

VEGGIE OMELET | 22 SUB EGG WHITES +4 V GF

THREE EGG OMELET W/FETA, SPINACH, ROASTED RED PEPPER, CRIMINI MUSHROOMS, CHERRY TOMATOES & FRESH AVOCADO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

GREEK SCRAMBLE | 22

THREE EGGS SCRAMBLED W/GYRO MEAT, DICED POTATOES, FETA, SPINACH, TOMATO & ONION

SAVORY BREAKFAST BOWL* | 22 V GF

HASH POTATOES, BELL PEPPERS, ONIONS, TOMATOES, SPINACH, AVOCADO, TWO POACHED EGGS & FETA CHEESE

STEAK & EGG BOWL* | 25

TWO EGGS SERVED YOUR WAY W/TENDERLOIN BITES, PARMESAN, DICED POTATOES, FIVE GRAINS, MUSHROOMS, ASPARAGUS & HARISSA

ALL AMERICAN BREAKFAST* | 21

TWO EGGS SERVED YOUR WAY W/CHOICE OF BACON, HAM OR SPANISH CHORIZO. SERVED W/TOAST & A SIDE OF FRUIT, COUNTRY POTATOES OR HASH BROWNS

INFUSED PANCAKES | 15 V

YOUR CHOICE OF BANANA, BLUEBERRY OR CHOCOLATE CHIP. SERVED W/FRESH FRUIT & 100% MAPLE SYRUP

DEMETRIS TOAST | 18 V

CHOICE OF REGULAR BREAD OR BANANA BREAD, CANDIED PECANS & CHANTILLY CREAM. SERVED W/FRUIT & 100% MAPLE SYRUP

HUEVOS RANCHEROS* | 23 V GF

TWO EGGS SERVED YOUR WAY W/BLACK BEANS, MOZZARELLA CHEESE, ENCHILADA SAUCE, PICO DE GALLO & AVOCADO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

CORNED BEEF HASH SKILLET* | 22 GF

TWO EGGS SERVED YOUR WAY W/APPLEWOOD SMOKED BACON, DICED POTATOES & ONIONS

CHICKEN & WAFFLES* | 19

A BELGIAN STYLE WAFFLE SERVED W/A CRUNCHY, SAVORY CHICKEN BREAST & DRIZZLED W/HONEY DIJON MUSTARD. SERVED W/BUTTER & BOURBON MAPLE SYRUP

BISCUITS & GRAVY* | 20

TWO EGGS SERVED YOUR WAY W/A COUNTRY STYLE BUTTERMILK BISCUIT SMOTHERED IN SAUSAGE GRAVY. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

COUNTRY FRIED STEAK* | 25

SERVED W/TWO EGGS YOUR WAY & COUNTRY POTATOES OR HASH BROWNS

BREAKFAST FLATBREAD* | 23

THREE SUNNY SIDE UP EGGS, APPLEWOOD BACON, MOZZARELLA, SHARP CHEDDAR, HARISSA & SRIRACHA

BREAKFAST SANDWICH* | 21

TOASTED POTATO BREAD, CHEDDAR CHEESE, BACON, TOMATO, LETTUCE, ONION, AVOCADO & SCRAMBLED EGGS. SERVED W/FRIES

BREAKFAST BURRITO | 20

SCRAMBLED EGGS, CHOICE OF SAUSAGE, MEXICAN SCRAMBLE CHORIZO OR BACON, CHEDDAR CHEESE & PICO DE GALLO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

CHILAQUILES* | 23 GF

HOUSE MADE SPICY GREEN TOMATILLO SAUCE, CORN TORTILLA CHIPS, QUESO FRESCOS, SOUR CREAM, AVOCADO, RADISH & TWO EGGS SERVED YOUR WAY

AVOCADO TOAST | 14 V

ADD TWO EGGS* +7 ADD BACON +5 ADD CHICKEN +7 FRESH HAAS AVOCADO, TOMATO RELISH & TOASTED SEVEN GRAIN BREAD

GRILLED STEAK & EGGS* GF

8oz BISTRO FILET | 32

12oz BONE-IN RIBEYE | 49

TWO EGGS SERVED YOUR WAY W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS. SERVED W/CHIMICHURRI SAUCE

EGGS BENEDICT*

W/ENGLISH MUFFIN & TOMATO-CHORON SAUCE. SERVED W/FRESH GREENS & CHOICE OF COUNTRY POTATOES OR HASH BROWNS

VEGETARIAN | 20 V

SMOKED SALMON | 23

DUNGENESS CRAB | 30

PROSCIUTTO HAM | 19

GRILLED STEAK | 22

LOBSTER | 30

BRUNCH PAELLA*

SERVES TWO | 60
PLEASE ALLOW 20 MINUTES

SPANISH CHORIZO, SHOULDER TENDERLOIN, CHICKEN, FOUR SUNNY SIDE UP EGGS, BOMBA RICE, SOFRITO, SEASONAL VEGETABLES & SAFFRON

SIDES

TWO EGGS* SERVED YOUR WAY | 7

APPLEWOOD SMOKED BACON | 5

SPANISH CHORIZO | 7

COUNTRY POTATOES | 5

BUTTERMILK BISCUIT | 6

SAUSAGE GRAVY | 5

SEARED HAM | 5

SAUSAGE LINKS* | 5

FRESH FRUIT | 6

HASH BROWNS | 6

ENGLISH MUFFIN | 4

SIDE OF FRIED CHICKEN | 10

BRUNCH DRINKS

BLOODY MARY | 16

ALPHABET VODKA, BLOODY MARY MIX & GARNISHES OF BACON, TOAST, A HOUSE MADE CRACKER, CELERY, PEPPERONCINI, OLIVES & LEMON

APEROL SPRITZ | 12

PROSECCO, APEROL & CLUB SODA

BRUNCH SANGRIA | 10/28

WINE, SEASONAL FRUIT, FRESH HERBS & SPICES

HUCKLEBERRY MULE | 12

FRESH LIME JUICE, HUCKLEBERRY 360 VODKA, TOPPED OFF W/GINGER BEER. SERVED IN A COPPER GLASS & GARNISHED W/FRESH FRUITS.

MIMOSA | 11

PINEAPPLE, RED GRAPEFRUIT, CRANBERRY OR ORANGE JUICE

MAN-MOSA | 14

CITRUS VODKA, CAVA & FRESH ORANGE

BELLINI | 12

WHITE PEACH PURÉE & PROSECCO

NÜTRL VODKA SELTZER | 8

ASK YOUR SERVER FOR OUR CURRENT FLAVOR SELECTION

VEGETARIAN

FAVORITES

SPICY

FROM THE SEA

GLUTEN-FREE

WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR BURGERS, STEAKS, LAMB, SALMON, TUNA, AND EGGS ARE COOKED TO YOUR ORDER. • *OLIVES MAY HAVE PITS
• GLUTEN-FREE FLATBREAD +3 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+

MENU

EXECUTIVE CHEF: SERGIO SOLIS

SERVED UNTIL 4PM

TAPAS

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY & FRIENDS

CALAMARI TENDERS | 18 GF 
FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 24  
FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

FIRECRACKER SHRIMP | 19 GF   
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

BACON WRAPPED DATES | 15 GF  
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

GYRO SLIDERS | 17 ADD FRIES + 4 
THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

STEAK BITES* | 19
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

CHICKEN SOUVLAKI | 16
GREEK MARINATED GRILLED CHICKEN W/TZATZIKI & HARISSA. SERVED W/PITA

SPICY AHI POKE NACHOS* | 23 
RAW AHI TUNA MARINATED IN A SWEET SOY GINGER SAUCE, W/SRIRACHA AIOLI, AVOCADO, RADISH, GREEN ONIONS, NORI & SESAME SEEDS SERVED OVER CRISPY TORTILLA CHIPS

BAKED BRIE | 15 V
CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS & HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

CRISPY BRUSSELS SPROUTS | 15 V GF
PARMESAN & BALSAMIC REDUCTION

BASKET OF FRIES | 8 V GF
REGULAR FRIES, GREEK, GARLIC TRUFFLE OR SWEET POTATO FRIES

SALADS / SOUPS

PLANT-BASED PATTY V +6 | CHICKEN OR GYRO MEAT +7 | SALMON +14
GRILLED STEAK OR PRAWNS +13 | SCALLOPS +21

CLAM CHOWDER | 9/10 
SERVED IN A HOT RUSTICA BREAD BOWL | 16 SOUP REFILL +3
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS

GREEK SALAD | 10/16 V GF
ROMAINE, FETA, KALAMATA OLIVES*, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

CAESAR SALAD | 9/15 V
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

BEET SALAD | 11/18 V GF
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

MACRINA BREAD BOARD W/GARLIC BUTTER | 7 V

HOUSE MADE SAUCE

+1.5 TO ADD AS A SIDE

- HARISSA  • TZATZIKI • COCKTAIL SAUCE •
- SERRANO AIOLI  • GARLIC AIOLI • TARTAR SAUCE •
- FIRECRACKER SAUCE  •

SIGNATURE MAINS

+2 TO SUBSTITUTE: CUP OF CHOWDER, SIDE SALAD, SWEET POTATO FRIES, GARLIC TRUFFLE FRIES -OR- GREEK FRIES

+2 TO ADD BACON JAM

FISH & CHIPS | 26 GF  
WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & FRIES

D'S BURGER* | 23 ADD EGG* +2 
TWO OF OUR CUSTOM BLENDED PEPPERONI, BACON, BEEF & CHEDDAR PATTIES, FINISHED W/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

LAMB BURGER* | 23
A FULL ¾ POUND LAMB PATTY, FETA, CARAMELIZED ONIONS, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

IMPOSSIBLE BURGER | 22 V
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A VEGAN BUN. SERVED W/FRIES

CRISPY CHICKEN SANDWICH | 21
GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN. SERVED W/FRIES

TUNA AVOCADO SANDWICH | 21 
WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRIES

COD SANDWICH | 21 
LIGHT BEER BATTERED COD, TARTAR SAUCE, TOMATO, ONIONS, PICKLES & COLESLAW ON A BRIOCHE BUN. SERVED W/FRIES

MAINE LOBSTER ROLL | 34 
LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

DUNGENESS CRAB ROLL | 34 
DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

GRILLED TACOS* | 23 GF  
CHOOSE ONE: KING SALMON, AHI TUNA, COD, SHRIMP
W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

FLATBREADS

HOUSE-MADE DOUGH BAKED INSIDE OUR WOODSTONE OVEN

GRILLED STEAK* | 24
BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS, ARUGULA & BALSAMIC REDUCTION

PEPPERONI, BACON & CHORIZO | 23 
MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 22 
APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PEAR-GORGONZOLA W/PROSCIUTTO | 23 
PROSCIUTTO, GORGONZOLA, PEAR SLICES, ARUGULA, TOASTED PECANS & DRIZZLED W/CINNAMON CARAMEL SAUCE

BRIE & APPLES | 20 V 
CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 21 V
MOZZARELLA, ROASTED TOMATO WEDGES, CRISPY BASIL, PESTO & BALSAMIC REDUCTION

MEDITERRANEAN | 22 V
PESTO, SPINACH, ROASTED RED BELL PEPPERS, ROASTED RED ONION, ROASTED GARLIC & BLACK OLIVES TOPPED W/FETA CHEESE

PEACHES & BURRATA CHEESE | 23 V
PESTO, PEACHES, BURRATA, FRESH TOMATOES, BABY ARUGULA, ROASTED PEPITAS & CRISPY BASIL, DRIZZLED W/HONEY

V VEGETARIAN

 FAVORITES

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RELEASE DATE MAY 2026

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