



BRUNCH MENU



SERVED 10^{AM} - 2^{PM}

BRUNCH MAINS

MEDITERRANEAN SKILLET* | 18

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

DEMETRIS CRAB OMELET | 23

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

VEGGIE OMELET | 16 SUB EGG WHITES +2 **V**

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 SKILLET SCRAMBLE | 18

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

SMOKED SALMON SCRAMBLE | 18

THREE EGGS SCRAMBLED W/SMOKED PACIFIC SALMON, GOAT CHEESE, FRESH HERBS & GREEN ONION

STEAK & EGG BOWL* | 22

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

ALL AMERICAN BREAKFAST* | 15

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 | 13 **V**

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

DEMETRIS TOAST | 15 **V**

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

HUEVOS RANCHEROS* | 18 **V**

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

CORNERED BEEF HASH SKILLET* | 18

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

CHICKEN & WAFFLES* | 17

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

BISCUITS & GRAVY* | 16

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* | 21 **NEW!**

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

BREAKFAST FLATBREAD* | 16

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

BREAKFAST BURRITO | 16 **NEW!**

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 | 21 **NEW!**

HOUSE MAKE 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* +4 ADD BACON +5

FRESH HAAS AVOCADO, TOMATO RELISH & TOASTED SEVEN GRAIN BREAD

ANCIENT GRAIN BOWL | 19 **V** **NEW!**

SERVED W/TWO EGGS* YOUR WAY

ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC, SERVED W/*ROASTED BEETS & SWEET POTATOES & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

GRILLED STEAK & EGGS **NEW!**

8oz FLAT IRON | 28

8oz FILET MIGNON | 45

12oz BLACKENED RIBEYE | 47

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 | 14 **V**

SMOKED SALMON | 16

CRAB CAKE | 25

PROSCIUTTO HAM | 15 **NEW!**

FLAT IRON STEAK | 18 **NEW!**

BRUNCH PAELLA*

SERVES TWO | 39
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 | 5

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

DEMETRIS BLOODY MARY | 16

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

APEROL SPRITZ | 12

PROSECCO, APEROL & CLUB SODA

BRUNCH SANGRIA | 10/22

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 | 9

PINEAPPLE, RED GRAPEFRUIT, CRANBERRY OR ORANGE JUICE

MAN-MOSA | 12

CITRUS VODKA, CAVA & FRESH ORANGE

MICHELADA | 10

MEXICAN LAGER DRAFT BEER, OUR HOUSE MADE BLOODY MARY MIX & A SALTED RIM



V VEGETARIAN

FAVORITES

SPICY

FROM THE SEA

RELEASE DATE SEPT. 2022

* MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
**GREEK OLIVES HAVE PITS • GLUTEN FREE FLATBREAD +1 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+



LUNCH MENU



SERVED 10^{AM} - 4^{PM}

TAPAS



SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY & FRIENDS

CALAMARI TENDERS | 15

FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 23

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

STUFFED ARTICHOKE BOTTOMS | 18

DUNGENESS CRAB STUFFING, PARMESAN & LEMON GARLIC BUTTER SAUCE. SERVED W/PITA

FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

BACON WRAPPED PRAWNS | 17

CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 14

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

CHICKEN SOUVLAKI | 15

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

BAKED BRIE | 14 **V**

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

BRUSSELS SPROUTS | 15 **V** ADD BACON JAM +2

PARMESAN & BALSAMIC REDUCTION

FLATBREADS



BAKED INSIDE OUR WOODSTONE OVEN

GRILLED STEAK* | 19

BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS & BALSAMIC REDUCTION

PEPPERONI, BACON & CHORIZO | 18

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 18

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN | 18

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

PEAR-GORGONZOLA | 18 **V**

GORGONZOLA, PEAR SLICES, ARUGULA & TOASTED PECANS

BRIE & APPLES | 18 **V**

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 17 **V**

MOZZARELLA, TOMATO, BASIL, PESTO & BALSAMIC REDUCTION

MEDITERRANEAN GARLIC | 14 **V**

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

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 •
- MERLOT-GORGONZOLA SAUCE • FIRECRACKER SAUCE •

SEAFOOD ROLLS



SERVED IN OUR BUTTER TOASTED SPLIT TOP ROLLS, W/OUR HOUSE MADE FRESH CUT FRIES

MAINE LOBSTER ROLL | 32

LOBSTER FROM THE ICY WATERS OF MAINE, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER

DUNGENESS CRAB ROLL | 32

DUNGENESS CRAB ON TOP OF OUR INFAMOUS DUNGENESS CRAB DIP. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED W/HOT BUTTER & REMOULADE SAUCE

DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 32

CAN'T DECIDE...TRY A MIX OF DUNGENESS CRAB & MAINE LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER

FIRECRACKER SHRIMP PO BOY ROLL | 25

OUR POPULAR FIRECRACKER SHRIMP, HOUSE PO BOY REMOULADE SAUCE, TOMATO, ONION & ROMAINE

SALADS / SOUPS



CHICKEN OR GYRO MEAT +6 GRILLED STEAK +10 PRAWNS +10
SALMON +12 SCALLOPS +21 CUP OF CLAM CHOWDER | 6

SOUP OF THE DAY | 6/9

ASK YOUR SERVER FOR TODAYS SELECTION

CLAM CHOWDER | 6/11

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

GREEK SALAD | 9/16 **V**

ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

SEASONAL GREENS | 9/16 **V**

LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

SIGNATURE MAINS



SERVED W/HOUSE CUT FRIES

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

+2 TO ADD BACON JAM

FISH & CHIPS | 22

WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & HOUSE CUT FRIES

GRILLED FISH TACOS* | 23

KING SALMON, AHI TUNA OR COD, SRIRACHA AIOLI, MANGO SALSA & ROASTED JALAPEÑO ON CORN TORTILLAS

D'S BURGER* | 22 ADD EGG* +2

TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR & BEEF PATTIES STACKED HIGH, FINISHED W/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/HOUSE CUT FRIES

IMPOSSIBLE BURGER | 22 **V**

100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN

CRISPY CHICKEN SANDWICH | 18 **NEW!**

GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN

TUNA AVOCADO SANDWICH* | 21 **NEW!**

WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD

BACON JAM GRILLED CHEESE | 16 **NEW!**

GRILLED CHEESE SANDWICH W/BACON JAM

V VEGETARIAN

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