



# BRUNCH MENU



## BRUNCH MAINS

### MEDITERRANEAN SKILLET\* | 14

TWO EGGS SERVED YOUR WAY, SPANISH CHORIZO, FETA, PEPPERS MEDLEY & ONIONS

### DEMETRIS CRAB OMELET | 18

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

### VEGGIE OMELET | 14 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 | 15

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

### SMOKED SALMON SCRAMBLE | 16

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

### STEAK & EGG BOWL\* | 21

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

### ALL AMERICAN BREAKFAST\* | 14

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 | 12 **V**

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

### DEMETRIS TOAST | 15 **V**

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

### CORNED BEEF HASH SKILLET\* | 17

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

### CHICKEN & WAFFLES | 17

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

### BISCUITS & GRAVY\* | 12

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

### BREAKFAST FLATBREAD\* | 14

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

### AVOCADO TOAST\* | 10 **V**

ADD TWO EGGS +2 ADD BACON +5  
FRESH HAAS AVOCADO, TOMATO RELISH & TOASTED SEVEN GRAIN BREAD

### AÇAÍ SMOOTHIE BOWL | 16 **V**

AÇAÍ, BLUEBERRIES, STRAWBERRIES & BANANAS W/GRANOLA

### THE HOT STUFF BREAD BOWL\* | 21

SERVED W/CHORIZO, HOT BEANS, RED PEPPERS & SPINACH, SPRINKLED W/MEDLEY CHEESE & 2 EGGS YOUR WAY

### THE VEGETARIAN BREAD BOWL | 16 **V**

FILLED W/SLOW ROASTED TOMATOES, SPINACH, MUSHROOMS, ASPARAGUS, 5 GRAINS & PESTO SAUCE

## EGGS BENEDICT\*

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

VEGETARIAN | 13 **V**

SMOKED SALMON | 16

CRAB CAKE | 22

HAM | 15

SAUSAGE | 14

PRIME RIB EGGS BENEDICT | 35

12oz SLOW ROASTED PRIME RIB

## BRUNCH PAELLA\*

SERVES TWO | 37  
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 | 4

APPLEWOOD SMOKED BACON | 5

SAUSAGE LINKS | 5

SEARED HAM | 5

SPANISH CHORIZO | 7

COUNTRY POTATOES | 5

HASH BROWNS | 6

FRESH FRUIT | 6

BUTTERMILK BISCUIT | 6

ENGLISH MUFFIN | 4

## HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA • TZATZIKI • HUMMUS •
- CHARMOULA • FIRECRACKER SAUCE •
- SERRANO AIOLI • COCKTAIL SAUCE •
- GARLIC AIOLI • PESTO AIOLI • TARTAR SAUCE •
- MERLOT-GORGONZOLA SAUCE •

**V** VEGETARIAN FAVORITES SPICY



\*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS

\*\*GREEK OLIVES MAY HAVE PITS • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE



# LUNCH MENU



## TAPAS



SMALL PLATES MEANT TO BE SHARED  
AMONGST FAMILY & FRIENDS

### CALAMARI TENDERS | 14

FLASH FRIED. SERVED W/SERRANO AIOLI

### DUNGENESS CRAB DIP | 17

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

### STUFFED ARTICHOKE BOTTOMS | 16

DUNGENESS CRAB STUFFING & PARMESAN SERVED W/PESTO AIOLI

### FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

### BACON WRAPPED PRAWNS | 16

CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

### BACON WRAPPED DATES | 12

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

### CHICKEN SOUVLAKI | 11

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

### BAKED BRIE | 11 **V**

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

### BRUSSELS SPROUTS | 10 **V**

PARMESAN & BALSAMIC REDUCTION

## FLATBREADS



### GRILLED STEAK | 17

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

### PEPPERONI, BACON & CHORIZO | 17

MOZZARELLA & CACCIATORE TOMATO SAUCE

### BBQ CHICKEN | 17

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

### PESTO CHICKEN | 16.5

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

### SEAFOOD | 18

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

### PEAR-GORGONZOLA | 15.5 **V**

GORGONZOLA, PEAR SLICES & TOASTED PECANS

### BRIE & APPLES | 16 **V**

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

### CAPRESE | 15 **V**

MOZZARELLA, TOMATO, BASIL & PESTO

### MEDITERRANEAN GARLIC | 10 **V**

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

## SEAFOOD ROLLS



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



### MAINE LOBSTER ROLL | 27

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 | 27

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

### DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 28

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 | 21

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

## SALADS / SOUPS



### HAM & BACON CHOWDER | 5/9

SERVED IN A HOT RUSTICA BREAD BOWL | 12  
APPLEWOOD SMOKED BACON, SMOKED HAM, CHEDDAR & CAYENNE

### CLAM CHOWDER | 6/10 **NEW!**

SERVED IN A HOT RUSTICA BREAD BOWL | 14  
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS

### GREEK SALAD | 8/13 **V**

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

### CAESAR SALAD | 8/12 **V**

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

### SEASONAL GREENS | 9/14 **V**

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

## SIGNATURE ENTRÉES

### FISH & CHIPS | 21

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

### GRILLED FISH TACOS | 18

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

### D'S BURGER\* | 19 ADD EGG +2

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

### BEYOND BURGER | 17 **V**

100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN. SERVED W/HOUSE CUT FRIES



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