



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

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

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



V VEGETARIAN FAVORITES SPICY



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS CREATES A HIGHER RISK OF FOOD BORNE 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



TAPAS



SMALL PLATES MEANT TO BE SHARED
AMONGST FAMILY & FRIENDS

CALAMARI TENDERS | 15

FLASH FRIED. SERVED W/SERRANO AIOLI

DUNGENESS CRAB DIP | 21

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 | 17

CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 12

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

CHICKEN SOUVLAKI* | 14

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

BAKED BRIE | 12 **V**

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

BRUSSELS SPROUTS | 13 **V**

PARMESAN & BALSAMIC REDUCTION

FLATBREADS



GRILLED STEAK* | 18

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

PEPPERONI, BACON & CHORIZO | 17

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN* | 18

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN* | 18

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

SEAFOOD* | 19

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

PEAR-GORGONZOLA | 16 **V**

GORGONZOLA, PEAR SLICES & TOASTED PECANS

BRIE & APPLES | 16 **V**

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 16 **V**

MOZZARELLA, TOMATO, BASIL & PESTO

MEDITERRANEAN GARLIC | 12 **V**

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

MACRINA BREAD BOARD W/GARLIC BUTTER | 6 **V**

SEAFOOD ROLLS



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



MAINE LOBSTER ROLL | 29

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 | 29

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

DUELING CLAWS, DUNGENESS & LOBSTER ROLL | 29

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 | 23

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

SALADS / SOUPS



SOUP OF THE DAY | 6/11

ASK YOUR SERVER FOR TODAYS SELECTION

CLAM CHOWDER | 6/11 **NEW!**

SERVED IN A HOT RUSTICA BREAD BOWL | 16

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* | 22

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

GRILLED FISH TACOS* | 21

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 | 17.5 **V**

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

V VEGETARIAN  FAVORITES  SPICY



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