



BREAKFAST SPECIALS

Locally sourced, made from scratch.

MEDITERRANEAN OMELET 17

Three free-range eggs, artichokes, tomatoes, kalamata olives, and feta cheese. Served with choice of side and toast or a bakery muffin.

GREEK BENEDICT 16


Grilled homemade english muffin, seasoned ground lamb, roasted red peppers and hollandaise sauce. Served with choice of side.

MEDITERRANEAN BREAKFAST SANDWICH 10

Grilled homemade english muffin, hummus, arugula, tomatoes, fried egg and feta cheese. Served with choice of side.

SAUSAGE GRAVY POUTINE BOWL 13

Hash browns, fried egg, sausage gravy, cheddar cheese, chopped bacon, and scallions.

 Gluten-friendly (the ingredients do not contain gluten, but we cannot ensure that it has not come in contact with gluten).



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LUNCH SPECIALS

Locally sourced, made from scratch.

LAMB AND RICE BOWL 17

Turmeric rice, Israeli salad, seasoned ground lamb, feta cheese and tzatziki sauce.

STUFFED CABBAGE 16

Ground lamb, beef, and rice wrapped in a boiled cabbage leaf and baked in tomato sauce. Served with mixed greens.

GYRO SMASH BURGER 17

Two smashed Tenson Farm (Lyme, NH) beef patties, lettuce, tomato, onion, feta cheese, and tzatziki sauce. Served with chips and a pickle.



Gluten-friendly (the ingredients do not contain gluten, but we cannot ensure that it has not come in contact with gluten).



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