BREAKFAST  Serving Egg-land’s Best Eggs

EGGS  Substitute egg whites at no additional charge

Eggs, Toast & Potatoes  8 Two eggs any style, served with baby red potatoes and choice of toast, with the following:
Veggie 3-Grain Patties  9
Chicken Sausage  12
Bacon  11
Sausage  10
Corned Beef Hash  12.5

Skirt Steak & Eggs  Hormone-free skirt steak served with two eggs, baby reds and choice of toast  23

OMELETS  Served with baby red potatoes and your choice of toast.  *Available GF

Chicken  Chicken, bacon, avocado, onion, tomato, jalapeño, cheddar  15
Vegetable  Spinach, broccoli, mushrooms, peppers, tomato, onions, mozzarella  12
Spicy Flamenco  Chicken chorizo, jalapeño, onions, tomato, avocado, cilantro, pepper jack cheese, sour cream  14
Salmon  House cured salmon, capers, tomato and havarti  18
Green  Kale, spinach, asparagus, peppers, broccoli, and feta  14
Ragin’  Andouille (pork sausage), chicken, onion, pepper, tomato, horseradish cheddar  15
Ghost Pepper  Grilled corn, tomato, jalapeño, onion, cilantro, avocado, black bean, spicy ghost pepper cheese, topped with salsa  14

BREAKFAST BOWLS  Served on a bed of baby red potatoes with two eggs and toast.  *Available GF

Farmland  Spinach, mushroom, zucchini, tomato, havarti  12
Yuppie  Chicken sausage, kale, spinach, mushroom, swiss  14
Emerald Isle  Corned beef hash, baby swiss  13
Mana Mou!!!  Grilled hormone-free skirt steak, mushroom, red onions, peppers, mozzarella  17
Down on the Farm  Bacon, sausage, ham, onions, peppers, tomato, cheddar  15
Jalapeño  Chicken chorizo, onions, tomato, jalapeño, cilantro, avocado, pepper jack cheese  15
**BENEDICTS**  *All Benedicts served on English muffins, with baby red potatoes*

- Café  Grilled pork belly, spinach, tomato, poached eggs, hollandaise 15
- Hash  Corned beef hash, poached eggs, hollandaise 14
- Farmers  Spinach, red onion, tomato, zucchini, poached eggs, mild roasted salsa 13
- Salmon  House cured salmon (served cold), poached eggs, hollandaise 18

**EYE OPENERS**

- Lean & Mean  Warm low-fat wheat tortilla, egg whites, mushroom, spinach, jalapeño, avocado, low-fat mozzarella. Served with fruit 13
- Flat Bread  Open faced sandwich, traditional Naan, black beans, chicken chorizo, avocado, tomato, sunny side up egg, cilantro, chipotle aioli 14
- Breakfast Feta  Tomato, spinach, feta, multi-grain toast. Served with baby reds 12
- Pancake Breakfast  Sampling of buttermilk pancakes, scrambled eggs, bacon, baby reds 13
- Breakfast Tacos  Warm corn tortillas, eggs, chicken chorizo, cilantro, pepper jack, pico de gallo, chipotle aioli. Served with baby reds 13
- Breakfast Quesadilla  Filled with eggs, grilled chicken, corn, black bean, cilantro, pepper jack cheese. Topped with pico de gallo, sour cream. Served with baby reds 13

**ADDITIONS**

- Bacon 4.5  Corn Beef Hash 5  Sausage 4  Chicken Sausage 4.5
- Toast 3  Bagel & Cream Cheese 3.5  Baby Reds 3.5  Veggie 3-Grain Patties 4  GF VG  Extra Maple Syrup 1.5

**PANCAKES**  *Served with all natural 100% pure dark amber maple syrup*

- Buttermilk 9.5
- Blueberry 12
- Granny Smith Apple 11
- Strawberry ‘n Cream 12
- Multi-Grain  Whole grain pancakes topped with fresh berries and honey 13
- Maple Butter  Filled with banana, pecans, topped with a warm maple butter banana topping 12
- Bread Pudding  Custard and bread-infused, topped with candied apple, raisin, cranberry compote 12
- Granola  Granola infused batter, topped with berries, house made granola, yogurt, honey 13
FRENCH TOAST  We proudly bake our own honey sweetened Challah bread, dipped in a vanilla bean custard, topped with whip cream. Served with all natural 100% pure maple dark amber maple syrup

Traditional Challah  11
Strawberry Banana  Strawberry, banana, chocolate  12
Mixed Berry  Blueberries and strawberries  13
Banana Bread  Oven baked banana bread, banana, pecans, caramel  13
Brioche  Homemade brioche, accented with fresh berries, honey whipped mascarpone  14
Elvis  In honor of The King, stuffed challah with peanut butter and banana, garnished with chocolate, maple bacon marmalade, fresh banana  13

CREPES  Sweet crepes topped with fresh whipped cream. Savory crepes topped with hollandaise sauce  *Available GF

Cinnamon Apple  Warm Granny Smith apples rolled into a crepe, garnished with cinnamon sugar  12
Fresh Berry  Topped with fresh berries and buckwheat honey  13
Cobbler  Folded crepes topped with fresh berries, peaches, a granola brown sugar crust and then caramelized  14
Nutella  Filled with fresh bananas and a cocoa-hazelnut paste  13
Symphony  Chocolate infused crepes filled with banana, strawberry and Nutella, topped with pecans, banana and strawberry  14
Cloud 9  Chocolate infused crepes with a strawberry mascarpone, fresh strawberries and chocolate  13
Cured Salmon  Scrambled eggs, house cured salmon, onion and tomato (2 crepes)  15
Salsa  Eggs, chicken chorizo, jalapeño, tomato, jack and cheddar cheese, topped with roasted tomato salsa and sour cream (2 crepes)  14

WAFFLES

Plain  9

w/fruit toppings  Apple compote, blueberry compote, banana pecan, strawberry  11

Chicken and Waffles  Herbed waffle, Southern fried chicken, maple bacon marmalade, sunny side up egg  13
HEALTHY START

**Egg White Scrambler**  Asparagus, broccoli, roasted red peppers, mushrooms, spinach  v  11

**Fresh Fruit**  A variety of fresh seasonal fruit complimented by a honey yogurt dressing  10.5

**Fruit Parfait**  Strawberries and blueberries served with low-fat yogurt and a whole grain fruit and nut granola, garnished with whipped cream  9

**Date n’ Nut Parfait**  Greek yogurt with almonds, pitted dates, granola and buckwheat honey  10

**Granola (Cereal)**  Our own all natural oven baked granola containing whole grains, sun-dried fruit and nuts, served with milk and banana  8

**Oatmeal**  Banana, brown sugar, milk  6

**Baked Oatmeal**  Oatmeal, banana, raisins, brown sugar crust  7

**Steel Cut Oats**  Pan-seared steel cut oats (cooked in apple cider), garnished with berries and buckwheat honey  8

VEGAN & GLUTEN-FREE

*GF crepe batter and GF tortillas are available*

**Polenta Pancakes**  Gluten-free cornmeal and rice flour based pancakes, topped with fresh blueberry, banana and honey  13

**Vegan Pancakes**  Flour, soy and apple cider based, topped with strawberry, banana and organic agave syrup  vg  12

**Vegan Carrot Coconut Pancakes**  Blend of fresh carrot, coconut, whole wheat flour, with crushed pecans, honey and cinnamon sugar  vg  13

**Tofu Scrambler**  Organic tofu, broccoli, asparagus, zucchini, roasted red pepper, served with choice of toast  v  11

**Salsa Stacker**  Grilled tofu topped with roasted red peppers, grilled onion, spinach, avocado and roasted tomato salsa, on an English muffin  vg  12

**Vegan French Toast**  Our sandwich seeded bread (vegan & gluten-free) dipped in a soy milk based custard, accented with fresh blackberries, raspberries, banana and organic agave syrup  vg gf  12

**Whole Wheat Wrap**  Grilled tofu, zucchini, onions, roasted red pepper, arugula, red wine vinaigrette on a thin whole wheat flatbread, served with a side of detox salad (brown rice, quinoa, almonds, red onion, kale, orange)  vg  12

**3-Grain Sliders**  Grilled vegan 3-grain patties, roasted red pepper and lettuce, on slider buns, served with a side of detox salad (brown rice, quinoa, almonds, red onion, kale, orange)  vg  11

**Faux Pasta**  Julienne zucchini, carrot, squash, sautéed with garlic, spinach, olive oil  vg gf  13
SALADS

House  Organic greens, tomato, onion, cucumber, shredded carrot, green pepper, red wine vinaigrette 3

Meli’s  Organic arugula, honey-glazed chicken, avocado, tomato, onions, feta, honey vinaigrette 15

Grilled Salmon  Organic greens, fresh grilled wild caught salmon, caper, almond, tomato, balsamic vinaigrette dressing 17

Strawberry  Organic greens, grilled chicken, fresh strawberries, pecans, red onions, feta, strawberry balsamic dressing 14

Roasted Beet  Organic arugula, pecans, roasted beets, goat cheese, balsamic vinaigrette v 10

Village Salad  Ripened tomato, cucumber, red onion, green pepper, kalamata olives, feta, balsamic dressing v 10

Steak  Organic greens, grilled hormone free skirt steak, red onion, feta, cucumber, tomato, balsamic vinaigrette 17

South of the Border  Organic greens, chicken, jalapeño, black beans, grilled corn, tomato, onion, pepper jack cheese, corn tortilla, ranch dressing 13

WRAPS  Served with your choice of hand-cut fries, baby reds, jalapeño slaw or pasta salad

Chipotle Chicken  Grilled chicken, avocado, lettuce, tomato, pepper jack and chipotle aioli wrapped in a thin flatbread 12

Falafel  Homemade falafel, hummus, cucumber sauce, lettuce, tomato, pita bread v 11

Caprese Avocado  Sliced avocado, tomato, organic arugula, basil aioli and fresh mozzarella in a thin wheat flatbread v 11

Detox  Detox salad (quinoa, brown rice, almonds, red onion, kale, blueberry, sunflower seed, orange vinaigrette) in a thin wheat flatbread 10

Goat Cheese  Grilled chicken, roasted red pepper, spinach, grilled onions and goat cheese wrapped in a thin garlic flatbread 12

No Name  Turkey, bacon, romaine, tomato, avocado and ranch in a thin sun-dried tomato flatbread 12

Turkey Cranberry Pesto  Turkey, fresh spinach, fresh pear, goat cheese, cranberry pecan pesto, wrapped in a thin wheat flatbread 12

Buffalo Chicken  Southern fried chicken tenders tossed in a Buffalo style hot sauce, bleu cheese dressing, romaine, tomato, avocado, wrapped in a thin flour flatbread 12

ON BREAD  Served with your choice of hand cut fries, baby reds, jalapeño slaw or pasta salad

Brisket Burger  Brisket burger, choice of cheese, lettuce, tomato, signature sauce, served on a sesame seed bun 12

Turkey Burger  Turkey burger, lettuce, tomato, signature sauce, fresh avocado, swiss, served on a sesame seed bun 11

Chicken Burger  Handmade chicken burger, avocado, cherry peppers, lettuce, tomato, chipotle aioli, spicy ghost pepper cheese, sesame seed bun 13

Reuben  Grilled rye bread, thinly sliced corned beef, pickled cabbage, swiss cheese, remoulade sauce 11

Chicken Salad  Roasted chicken salad (dijon, mayo, celery, red onion, dill) lettuce, tomato, horseradish cheddar, brioche bread 11

Mahi Mahi  Blackened Mahi Mahi fish tacos, pico de gallo, corn tortilla, cilantro, chipotle aioli 12

Lox  House cured salmon, red onion, arugula, lemon, and olive oil, oven toasted bread 14

The Club  Toasted brioche, turkey, bacon, lettuce, tomato, horseradish cheddar, mayonnaise 12.5

Milanesa  Thinly pounded chicken (breaded), bacon, mayonnaise, horseradish cheddar, lettuce, tomato, oven toasted bread 12
APPETIZERS

Saganaki  8
Flour dusted Vlahotiri, sauteed and served hot with fresh lemon

Flat Bread  9
A daily creation of fresh ingredients on our house made flat bread

Roasted Florina Peppers  10
Char-broiled red bell peppers filled with Feta cheese, extra virgin olive oil, balsamic vinegar, fresh basil

Toasted Quinoa  9
Mirepoix, green kale, asparagus, garlic, lemon, olive oil, oregano, tomato

Keftedes  10
Olive oil sauteed Greek meatballs garnished with lemon

Falafel  10
Chick pea, herbs, harissa, hummus, lemon, parsley, pita

Mixed Grill  16
Octopus, gulf shrimp, calamari, olive oil, lemon, oregano, parsley, aged balsamic

Grilled Calamari  11
Lump crab stuffed, preserved lemon, olive oil, parsley and oregano

Fried Calamari  12
Tender calamari lightly coated and flash fried. Served with lemon and spicy cocktail sauce

House made hummus  9
Olive oil, tahini, garlic, lemon, house made breads, kalamata olive

Spreads  9
A trio of hummus, roasted eggplant spread, and taramosalata (fish roe), bread, kalamata olive
Entrees

Available everyday after 3:00 pm

**Moussaka 14**
Traditional, Eggplant, potato, ground beef casserole topped with bechamel. Served with oven brown potato, tomato sauce

**Marinated Greek Style Pork Chop 16**
Grecian style grilled all natural pork chop (Cheshire Pork from Heritage Farms), bone in (12 oz), rice pilaf, oven brown potato

**Chicken Brochettes 17**
Two flame grilled chicken brochette (chicken, peppers, onion), rice, oven brown potato

**Steak Brochettes 21**
Two flame grilled steak brochette (rib-eye, peppers, onion), rice, oven brown potato

**Chicken Aginarato 16**
Thinly pounded sautéed chicken tenders, artichoke hearts, capers, lemon, roasted red peppers, asparagus, whipped potato

**Fire Roasted Greek Chicken 17**
Roasted Amish chicken (marinated Greek style, in olive oil, oregano, and lemon), flame broiled, oven brown potatoes, rice pilaf **GF**

**Athenian Style Skirt Steak 26**
Aged Greek style hormone free skirt steak, oven brown potatoes, sautéed julienne vegetables

**Wild Salmon 23**
Seared wild caught salmon, lemon butter sauce, orzo, sauteed spinach

**Roasted Lamb Shoulder 18**
House specialty, roasted Colorado lamb shoulder, rice, oven brown potato **GF**
Whole lamb shoulder available for group table side dining (parties of 5 or more) with 8 hour notice

**Ouzo Pasta 18**
Penne pasta, chicken, spinach, garlic, Ouzo, cream, basil, tomato sauce, Feta

**Greek Style Rib Eye Steak 25**
Prime 14 oz, marinated in salt, pepper, garlic, oregano, au jus, sauteed vegetables, oven brown potato

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**Sides**

**Rice Pilaf or Orzo 6**
**Oven Brown or Whipped potato 5**
**Sauteed or Steamed Vegetable 7**
**Briami (Braised Vegetables) 7**