

# BRUNCH

## SPECIALTIES

### BREAKFAST PITA 16

sausage, scallions, tomatoes, peppers  
mozzarella, tzatziki, fried egg, arugula

### EGG SANDWICH 16

two eggs any style, bacon, tomatoes  
garlic aioli, cibatta roll  
served with fruit or country potatoes

### BAKED EGGS 16.5

tomato sauce, black beans, braised greens  
feta, oregano

### QUICHE 17.5

house-made, served with mixed greens or fruit

### AVOCADO TOAST 16

toasted sourdough, swiss cheese, diced tomato  
avocado, topped with an egg made to order  
served with fresh fruit

### COUNTRY FRIED CHICKEN 17.5

scratch-made with sausage gravy  
two eggs & country potatoes

### BISCUITS & GRAVY 17

buttermilk biscuit, house-made sausage gravy  
two eggs & potatoes

### BISCUITS & GRAVY 12

buttermilk biscuit, house-made sausage gravy

### MEATLOVER'S SCRAMBLE 17.5

bacon, sausage, pork belly, cheddar cheese  
served with country potatoes & toast

### KALAMATA SCRAMBLE 16

kalamata olives, tomato, onions, spinach, feta  
served with country potatoes & toast

### MUSHROOM SCRAMBLE 16

leeks, mozzarella cheese  
served with country potatoes & toast

### PANCAKES 16.5

scratch-made lemon curd  
two eggs & bacon, ham, sausage, or pork belly

### SHORT STACK 10.5

### FRENCH TOAST COMBO 17.5

battered texas toast, fruit compote  
two eggs & bacon, ham, sausage, or pork belly

### FRENCH TOAST 12

3 Slices

## BENEDICTS

### CLASSIC 16.5

served with country potatoes  
two poached eggs, canadian bacon  
english muffin, hollandaise

### CALIFORNIA 16.5

two poached eggs, braised greens  
avocado, latke cake, hollandaise

### STEAK & EGGS 21.5

medallion top sirloin  
served with two eggs any style. and country potatoes

## OMELETS

served with country potatoes & toast

### MEDITERRANEAN 16.5

roasted tomatoes, feta, kalamata olives, dill  
scallions, spinach

### VEGETARIAN 15.5

seasonal vegetables, select cheese

### CALIFORNIA 16.5

bacon, select cheese, tomato, avocado

### WESTERN 16.5

ham, green pepper, onion, cheddar

### HEART HEALTHY 16.5

egg whites, your choice of 4 veggies & cheese

## LIGHTER SIDE

### GRANOLA 9.5

house-made granola, greek yoghurt, honey, apples

### BAKER'S BREAKFAST 15

muffin or scone, fresh fruit, greek yoghurt, honey

### ARBEN'S BREAKFAST 17

two eggs any style, country potatoes  
bacon, sausage, ham, or pork belly

### STEEL CUT OATS 10.5

milk, apples, raisins, walnuts, brown sugar

### 3 EGGS ANY STYLE 12

served with country potatoes and toast

UPGRADE COUNTRY POTATOES TO FRESH FRUIT 2

# PITA SANDWICHES

served with soup, mixed green salad, or fries

## LAMB SOUVLAKI\* 18.5

grilled skewer, tzatziki, roasted tomatoes  
pickled onion, lettuce

## CHICKEN SOUVLAKI 17.5

grilled skewer, tzatziki, roasted tomatoes  
pickled onion, lettuce

## BEEF SOUVLAKI\* 17.5

grilled skewer, tzatziki, roasted tomatoes  
pickled onion, lettuce

## FALAFEL 17

hummus, tahini, fresh tomatoes,  
pickled onion, lettuce

## VEGGIE PITA 17

grilled mushroom, spinach, onion  
tomato, kalamata olives, feta  
served with tzaziki or hummus

## PORK GYRO 17.5

dijon yogurt, tzatziki, fresh tomatoes  
red onion, lettuce

## DIPS 9

served with warm pita

## HUMMUS

garbanzo beans, garlic, lemon, tahini

## BABAGANOUSH

eggplant, lemon, garlic, tahini

## TZATZIKI

greek yogurt, cucumber, garlic, mint

## KOPANISTI

red pepper, cayenne, feta

## GREEN OLIVE TAPENADE

pine nuts, red pepper, parsley, lemon

## TRIO SAMPLER 19

choose three dips from above

## FRUIT PLATE 4/6

# SOUPS & SALADS

## GREEK SALAD 16

cucumbers, tomatoes, red onions, bell peppers  
feta, imported olives

## BRAISED GREENS 15

kale, swiss chard, garlic, lemon  
crushed red chili pepper

## ROASTED BEETS 15

seasonal greens, walnuts, house vinaigrette

## HOUSE MIXED GREENS 13

cucumbers, pumpkin seeds, pickled red onion

## ORZO PASTA SALAD 14

roasted red pepper, feta  
kalamata olives, fresh basil

## AVGOLEMENO 6/8

chicken, lemon, rice

## SOUP OF THE DAY 6/8

## EXTRAS

TWO EGGS 4.5

HALF AVOCADO 2.5

COUNTRY POTATOES 6

SIDE HAM 6

SIDE SAUSAGE 6

SIDE PORK BELLY 6

SIDE BACON (3PCS) 6

COUNTRY GRAVY 2.5

HOLLANDAISE 2.5

SIDE TOAST 2.5

SIDE VEGGIES GRILLE 6

UPGRADE PITA TO GLUTEN FREE 2.00

UPGRADE PITA TO CUCUMBER SLICES 1.50

\*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

# WINE

## RED

ALTITUDES - red blend - italy	10.5/46
BARON de FUNES - syrah blend - spain	11/48
LONE BIRCH - merlot - yakima valley	11/48
RUBY SKY - cabernet sauvignon- columbia valley	12/55
EOLA HILLS - pinot noir - oregon	14/58

## WHITE

SAN GEORGIO - pinot grigio - italy	10.5/44
LONE BIRCH - chardonnay - yakima valley	11/46
LONE BIRCH - reisling - yakima valley	11/46
AIRFIELD - sauvignon blanc - yakima valley	12/55

## SPARKLING

VANDORI - prosecco - italy	10/42	MIMOSA	11
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## GREEK WINES

### RED

RED ON BLACK - red blend	12/48
LYRARAKIS - syrah blend	14/52

### ROSE

RODITIS O'ESTELLE - dry rosé	13/52
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### WHITE

LYRARAKIS - dry white	14/52
MOSCHOFILERO - dry white	13/48
KOURTAKI - retsinag	11/42
MALAMATINA RETSINA (55ML)- dry white	18

# BEER

## DRAFT

ODIN'S GIFT AMBER ALE	7
HACKER PSCHORR WEISSE	7
GEORGETOWN MANNY'S PALE ALE	7
GEORGETOWN LUCILLE IPA	7
ROGUE DEAD GUY ALE	7
BREAKSIDE WANDERLUST IPA	7
FREMONT LUSH IPA	7
STELLA ARTOIS PILSNER	7
GUINNESS STOUT	8
HALES CREAM ALE	7
OLD RASPUTIN IMPERIAL STOUT	8
SEASONAL BLACK BEER	7
PITCHERS	23/26

## BOTTLES & CANS

FINN RIVER CIDER (PEAR, BLACK CURRANT, DRY HOPPED - SEASONAL)	12
WOODCHUCK AMBER	8
ANTHEM HOPPED CIDER	9
LINDEMANS'S FRAMBOISE	10
10 BARREL CUCUMBER SOUR	8
OMISSION GF	8
ORVAL TRAPPIST ALE	10
WESTMALLE TRAPPIST ALE	10
ROCHEFORT	10
MILLER LITE	3.75
FREE WAVE HAZY-IPA (NON-ALC.)	6.5

**ASK ABOUT OUR ROTATORS!**

# DESSERTS

BAKLAVA	6
phyllo, walnut, honey	
CHOCOLATE BAKLAVA	6.5
phyllo, walnut, dark chocolate	
GELATO	3.75/5.95
rotating flavors of fainting goat	
AFFOGATO	6.5
fidalgo coffee espresso poured over gelato	
CHOCOLATE CAKE	8
CARROT CAKE	7.5
TIRAMISU	8.5

MIMOSA 10

## NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO MINERAL	4
SAN PELLEGRINO FRUIT	4
GINGER BEER	4
ROOT BEER	4
IZZE SPARKLING FRUIT	4
COKE/DIET COKE/SPRITE	3
LEMONADE	3.75
APPLE JUICE	3.95/5.95
ORANGE JUICE	3.95/5.95
GRAPEFRUIT JUICE	3.95/5.95
ICED TEA	3.5

# COFFEE

FIDALGO COFFEE ROASTERS

DRIP BREW	2.95
ESPRESSO	2.95
MACCHIATO	3.15
CAPPUCCINO	3.95
AMERICANO	3.15
LATTE	3.85/4.10
MOCHA	3.95/4.20
HOT CHOCOLATE	2.95/3.20
LONDON FOG	3.65/3.90
CHAI	3.85/4.10
EXTRA SHOT	1.00
SOY/ALMOND/FLAVOR	1.00
OAT/HEMP MILK	1.00

ALL ESPRESSO BEVERAGES MADE WITH  
A DOUBLE SHOT UNLESS OTHERWISE REQUESTED

# HOT TEA

2.95

EARL GREY	CHAMOMILE
DECAF EARL GREY	PEPPERMINT
GREEN TEA	LEMON
DECAF GREEN TEA	ORANGE SPICE
ENGLISH BREAKFAST	GREEN TEA
RASPBERRY HIBISCUS	
POMEGRANATE RASPBERRY	

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