

bleu olive

MEDITERRANEAN BISTRO

BRUNCH MENU

BRUNCH COCKTAILS

- MIMOSA Prosecco | Orange or Grapefruit 7
PEACH BELLINI Prosecco | Peach Schnapps 7
BLOODY MARY Vodka | Zing Zang 7
ITALIAN COFFEE Amaretto | Frangelico 8
NUTTY IRISHMAN Bailey's Irish Cream
Frangelico | Coffee 8

MEZZE

TASTING OF SPREADS

- Listed Below | Pita | Cucumber | Crostini 12
Individual Spread | Pita | Cucumber 8

HUMMUS

Garbanzo | Garlic | Lemon | Cumin

TSATSIKI

Greek Yogurt | Cucumber | Dill | Mint

TIROKAFTERI

Feta | Spicy Red Pepper | Basil

BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESES

Chef's Selection | Port Fig Compote
Spiced Walnuts | Bruschetta 14

CHICKEN LIVER PÂTÉ

Balsamic Onion Jam | Rosemary Toast 10

MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 12

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 12

*CRISPY CAROLINA OYSTERS

Baby Arugula | Radish | Remoulade 14

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 15

EXTRAS

GREEK YOGURT

Honey | Walnuts | Fresh Berries 7

APPLEWOOD BACON 5

CROISSANT With Fig Preserve 3

WHOLE GRAIN TOAST 2

SOUPA | SALATA

AVGOLEMONO Egg Lemon Broth | Chicken | Rice 4 | 6

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Champagne Honey Mustard 9

KALE Red Chicory | Garbanzo | Olive Relish | Bacon Crumble | Bleu Cheese Dressing 9

CAESAR Baby Romaine or Kale | Polenta Croutons | Garlic Anchovy Dressing | Parmigiano 9

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 9

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 9

BISTRO Grilled Chicken | Tomatoes | Pickled Onions | Cucumbers | Peppers | Gruyere

Bacon Crumble | Truffled Egg Salad | Mixed Lettuces | Champagne Honey Mustard 15

ADD: chicken 5 | Shrimp 7 | *Fried Oysters 7 | *Salmon 7 | *7oz Flat Iron 10

BRUNCH

Served with grilled Yukon potatoes.

BREAKFAST B.L.T. Fried Egg | Applewood Bacon | Lettuce | Tomato | Herb Mayo 12

CROISSANT Two Eggs | Applewood Bacon | Grilled Tomatoes | Local Cheddar 12

APPLEWOOD BACON & CHEDDAR OMELET Caramelized Onions 12

MEDITERRANEAN OMELET Tomatoes | Peppers | Onions | Spinach | Olives | Feta 12

MUSHROOM OMELET Shiitake | Cremini | Caramelized Onions | Spinach | Gruyere 12

FLORENTINE BENEDICT Whole Grain | Poached Eggs | Spinach & Feta | Hollandaise 12

BLEU BENEDICT Whole Grain | Bacon | Grilled Tomatoes | Poached Eggs | Hollandaise 12

CORNERED BEEF BENEDICT Whole Grain | Fresh Corned Beef | Poached Eggs | Gruyere 12

SANDWICHES | ENTREES

CHICKEN SALAD CROISSANT Roasted Chicken | Tomato | Green Leaf | Herb Mayo 9 | 13

SPANAKOPITA Crispy Baked Phyllo Pastry | Braised Spinach & Feta Filling | Greek Salad 11

*B.O.M.B. BURGER Green Leaf | Tomatoes | Onions | House Pickles | Cheddar | Mayo 13

*LAMB BURGER Beet Relish | Baby Arugula | Fresh Herb Chermoula | Goat Cheese 15

*BLACKENED SALMON "PLAKI" Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo 14

*STEAK FRITES Grilled Flat Iron Steak | House Cut Fries | Fresh Herb Chermoula Sauce 15

LINGUINE CAPONATA Roasted Eggplant | Olives | Capers | Spinach | Tomato Ragú | Feta 13

ADD: chicken 5 | Shrimp 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform us of any food allergies. We will meet & exceed any special dietary requests.

18% gratuity will be included to parties of six or more.