

bleu olive

MEDITERRANEAN BISTRO

BRUNCH MENU

COCKTAILS & COFFEES

- 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 | Frangelico 8

MEZZE

TASTING OF SPREADS

- Listed Below | Pita | Cucumber | Crostini 12
Individual Spread | Pita | Cucumber 9

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 15

MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 13

SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Brodo 14

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 13

CRISPY CAROLINA OYSTERS*

Baby Arugula | Pickled Fennel
Lemon Caper Remoulade 15

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 16

EXTRAS

GREEK YOGURT

Honey | Walnuts | Fresh Berries 7

APPLEWOOD BACON 5

CROISSANT With Fig Preserve 4

WHOLE GRAIN TOAST 2

SOUPA | SALATA

AVGOLEMONO Egg Lemon Broth | Chicken | Rice 5 | 7

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Champagne Honey Mustard 10

CAESAR Baby Romaine | Polenta Croutons | Creamy Garlic Anchovy Dressing | Parmigiano 10

KALE CAESAR Polenta Croutons | Garlic Anchovy Sherry Vinaigrette | Parmigiano 11

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 11

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 11

BISTRO Grilled Chicken | Tomatoes | Pickled Onions | Cucumbers | Peppers | Bleu Cheese
Bacon Crumble | Hard Cooked Egg | Mixed Lettuces | Champagne Honey Mustard 16

ADD: chicken 5 | salmon* 7 | Fried Oysters* 8 | Shrimp 8

BRUNCH

Served with grilled Yukon Gold potatoes.

BREAKFAST B.L.T. Fried Egg | Applewood Bacon | Lettuce | Tomato | Herb Mayo 13

CROISSANT Two Eggs | Applewood Bacon | Grilled Tomatoes | Local Cheddar 13

APPLEWOOD BACON & CHEDDAR OMELET Caramelized Onions 12

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

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

BLEU BENEDICT Whole Grain | Bacon | Grilled Tomatoes | Poached Eggs | Hollandaise 13

CORNED BEEF BENEDICT Poached Eggs | Whole Grain | Melted Havarti Cheese 13

BURGERS & SANDWICHES

Choice of Fresh Cut Fries, Garden Salad or Cup of Soup | Sub Greek Salad 2

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

CHICKEN AVOCADO WRAP Applewood Bacon | Baby Arugula | Smoked Onion Aioli 14

B.O.M.B. BURGER* Green Leaf | Tomatoes | Pickled Onions | Local Cheddar | Herb Mayo 13

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

ENTREES

BLACKENED SALMON "PLAKI" Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo 15

STEAK FRITES* Grilled 7 oz Flat Iron | House Cut Fries | Fresh Herb Chermoula Sauce 17

SPANAKOPITA Crispy Baked Phyllo Pastry | Braised Spinach & Feta Filling | Greek Salad 12

MUSHROOM LINGUINE Shiitake | Oyster | Cremini | Fennel | Broccolini | Gorgonzola 15

ADD: chicken 5 | Shrimp 8 | Chorizo 5

*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.