

Brunch Menu

Specialty drinks

TRADITIONAL BLOODY MARY

Traditional Bloody Mary 10

TRADITIONAL MIMOSA

Traditional Mimosa 9

Brunch

MORNING MARKET VEGGIE

OMELET Three egg omelet filled with roasted zucchini, roasted Crimini mushrooms, roasted shallots, fresh kale, roasted tomatoes, Kefalograviera cheese and fresh parsley. Served with mixed fruit. 13

SUNRISE GRANOLA BOWL

Greek yogurt topped with Granola and mixed fresh fruit. Sprinkled with powdered cinnamon sugar. 9

ATHENIAN OMELET

Three egg omelet filled with grilled chicken, Kefalograviera cheese, feta cheese, chopped onions, chopped tomatoes, shredded zucchini, chopped scallions and oregano. Served with mixed fruit 13

FLORIDIAN FRENCH TOAST

Warm French toast with fresh strawberries, fresh blueberries, and bananas. Sprinkled with powdered cinnamon sugar. Served with a side of warm berry syrup. 12

EVERYTHING SMOKED SALMON BENEDICT

Two ounces of fresh smoked salmon beneath two poached eggs, homemade Hollandaise sauce, red onions and everything bagel spices. Served a top half a slice of Ciabatta bread. 15

Light Fare

SPANAKOPITA

Phyllo Dough pouches stuffed with baby spinach, leeks, herbs, feta cheese, yogurt feta mousse. 9

GRAPE LEAVES

Hand-rolled dolmades stuffed with quinoa, rice, apricots and herbs. Tahini-lemon sauce. 8

GREEK VILLAGE SALAD

Tomato, Cretean cucumbers, sliced red onion, cubanelle pepper, Kalamata olives Arachova Feta, Greek olive oil 15 *add chicken 6*

BALOS GREEN SALAD

Sweet corn, cherry tomatoes over romaine and baby greens and Manouri cheese 12 *add salmon 9*

CHICKEN SOUVLAKI

Artisan pita, Greek Salad and tzatziki 13

GREEK LAMB BURGER

Brioche Bun, Balos yogurt sauce and Greek Fries 16

Children

CHICKEN TENDERS

Served with French fries. 8

BREAKFAST SAMPLER

1 scrambled egg, two strips of bacon 1/2 buttermilk waffle. 8

Desserts

GALAKTOBOUREKO

Vanilla bean scented custard layered with phyllo. 5

BAKLAVA

Walnut, almond and gelato. 5

