

Pancakes

add Strawberries or Blueberries or Pecans and whipped cream \$3.25

Buttermilk Pancakes-over 50 years fluffy whipped butter and powdered sugar 3 cakes...\$10.5 Short Stack...\$8.5

Cinnamon Roll Pancakes-3 of our fluffy pancakes, swirled with cinnamon butter, drizzled with Icing and topped with Pecans and whipped butter..\$14

Multi-Grain Harvest Pancakes-3 of our own recipe with oats, whole wheat, pecans, sun dried cherries whipped butter and powdered sugar 3 cakes...\$12.5 Short Stack...\$9.5

French Toast

Old Fashioned French Toast- thick slices of our brioche bread dipped in our egg batter served with butter and powdered sugar 2 full slices...\$10.5

Cinnamon Roll French Toast-these loaves are made in house from our cinnamon roll dough. Three thick Slices dipped in egg batter, grilled and drizzled with icing, butter and powdered sugar...\$14.5

Banana Bread French Toast-3 slices of our homemade banana bread made with whole grains and olive oil (healthier and tastier!) dipped in batter and topped with fresh bananas, butter, powdered sugar and cinnamon....\$14.5

NEW! Blueberry Lemon “Muffin” French Toast-Our muffin bread is made with real butter, olive oil and Greek yogurt then sliced and dipped in French toast batter. Grilled and topped with house made lemon blueberry compote. Dusted with powdered sugar and drizzled with icing...\$14.5

NEW! Big Nick’s Baklava French Toast-2 pieces of our Brioche French Toast stuffed with cream cheese frosting and topped with homemade Phyllo Baklava, pecans, honey and cinnamon...\$15

Waffles

Belgian Waffle-\$10.5-add Strawberries or Blueberries and W/C \$3.25

Pecan Roll Waffle- A Cinnamon Waffle with Pecans, icing and butter..\$12.5

MultiGrain Waffle-our Homemade, Whole grain recipe! With butter..\$11.5

ZTBW- Zack and Teddy’s own! bacon inside and on top!! With butter...\$14

NEW! Baklava Waffle “Parfait”-Our crispy waffle topped with Greek yogurt, strawberries and blueberries. Topped with crumbled Baklava and pecans. Drizzled with honey and dusted with powdered sugar and cinnamon...\$15

Southern Fried Chicken & Waffle- with our Southern Fried Skinless, boneless chicken breast, a side of Nashville Hot Sauce & a dollop of butter..\$16.5

Crepes

Three crepes dusted with powdered sugar. Whipped Cream if you’d like.

Plain Crepes...\$11

Fresh Strawberry, Blueberry or Apple...add \$3.25

Nutella Crepes-Filled and topped with Nutella then chopped pecans and bananas on request....\$14.5

Apricot Crepes-topped with caramelized dried apricots, cherries and walnuts...\$14.5

German and Apple Pancakes

Call ahead if you’d like they take some extra time in the oven!!

Apple Pancake- first we caramelize the apples in butter, brown sugar and cinnamon then pour the batter and bake with a cinnamon glaze. If you like apples...well this is for you....Large...\$19 Baby....\$15

German Pancake- Oven baked and browned. Dusted with powdered sugar and served with lemons...Large...\$15 Baby...\$12



BREAKFAST MENU

COMBINATIONS

Doubles-2 eggs, 2 pancakes or French Toast, 2 jumbo sausage links, 2 bacon...\$14

Eye Opener-3eggs, choice of Ham off the bone, sausage or bacon, Choice of Hash browns, Reds or Fruit. Toast and coffee..\$17.25

Dieter’s Plate- Choice of Eggs or Short Pancakes or French toast and ½ order ham off the bone or sausage or bacon. With Fresh fruit and juice or coffee...\$14.25

Greek Avocado Toast Plate – 1 slice of our homemade Rustic Bread spread with avocado and topped with grape tomatoes, crumbled feta and a touch of sundried pesto and chopped kalamata olives. With 2 eggs any style, yogurt with our Greek Honey and fresh fruit...\$17

Steak and Eggs – Grilled strips of filet mignon served with choice of 3 eggs any style and hashbrowns or red potatoes with choice of toast or 1 pancake...\$22.5

Healthy Choices, Omega 3’s 6’s and Pylia Estates

Greek Yogurt and Honey Power Starter-start the morning with protein, good carbs and antioxidants. A bowl of Greek yogurt with honey. Fresh strawberries, blueberries, granola and walnuts on the side...\$14.5

Fresh Salmon Plate-For a healthy start to the day. Fresh salmon filet and 3 eggs cooked in our Pylia Estates EVOO any way you’d like. Served with sliced tomatoes and your choice of red potatoes or fruit...\$22

Greek Islands Sun-3 eggs cooked sunny side up and crispy on the bottom in our Pylia Estates EVOO. Served with our “Crazy” red potatoes grilled with olive oil feta, onions and sundried tomato pesto. Grilled Pita or Toast...\$15.5

Greek Shepherd’s Breakfast- .3 eggs any style cooked in our EVOO with sliced tomatoes, grilled spinach and hash browns or red potatoes Lightly sprinkled with oregano with feta cheese, and toast. Olives on Request...\$15.5

Sunrise Avocado Toast & Eggs-fresh avocado spread smeared on multigrain toast, fresh mozzarella, grape tomatoes and balsamic glaze to finish. With 2 eggs and choice of potatoes or fresh fruit..\$15

Originals

Country House Kitchen Sink- Everything you need to live in one bowl!

Sausage, bacon, ham, peppers, onion, tomato, mushrooms and hash browns grilled together with an egg, cheddar and a touch of ketchup. Topped with 2 more eggs any style. Your Choice of toast or tortillas....\$16.5

Jumbo Breakfast Baked Burrito-flour tortilla stuffed with scrambled eggs, House made chorizo, avocado, tomato, onion, peppers and steak or chicken. Baked with fresh salsa and cheddar & mozzarella cheese. Choice of potatoes. Side of sour cream and salsa (jalapenos on request)...\$16

Sriracha “Smackdown!” A spicy original. A 3 layer cilantro chimichuri quesadilla topped with house made chorizo, avocado, red potatoes, fresh tomato, green peppers, and scrambled eggs. Served in a large bowl with sriracha and flour tortillas...\$16

****Substitute our Crazy Red Potatoes grilled with Olive oil Sun-Dried Tomato Pesto, onions and feta for Hash Browns or Red Potatoes on any dish. Additional \$2.5**

****SUBSTITUTE TOAST OR POTATOES ANYWHERE ON THE MENU FOR GRILLED SPINACH, FRESH FRUIT OR SLICED TOMATOES**

****SUBSTITUTE TOAST FOR GLUTEN FREE TOAST 1 slice add \$1**

Pan & Grill

Your choice of hash browns or our seasoned red potatoes or fruit, choice of toast, tortillas or pancake. Add Homemade English Muffin for \$1

2 Eggs Any Style

*With Jumbo Slice of Ham Off the Bone-\$15.5

*With Bacon or Sausage Patties or Jumbo Links-\$14.5

*With Turkey Links -\$14.5

*With Corned Beef Hash-\$14.5

** 8oz Pork Chop or 10oz Chopped Sirloin 2-5 Eggs-\$16.5

**Hand Cut Skirt Steak 8oz and 2-5 Eggs-Market Price

World Famous Benedicts

2 poached eggs atop a toasted Homemade English Muffin (unless otherwise specified) and Topped with Hollandaise. Your Choice of Hash Browns or Red Potatoes or Fresh Fruit

House Benedict-Our version with a full slice of ham freshly carved off the bone. A local favorite for over 50 years!!...\$16

San Francisco-with bacon and Grilled Sliced Tomatoes...\$15.5

Portobello Vegetarian-Seasoned and Grilled Portobellos with sliced tomatoes and grilled onions...\$15.5 Add avocado \$2

Chipotle Chicken Benedict-pan fried chicken breast with grilled tomatoes ladled with Chipotle hollandaise...\$16

The Whole Hog-Yes this is no JOKE! Two slices of butter grilled brioche bread topped with ham off the bone, 2 Links and 4 pieces of Bacon!!...\$17.5

Brisket Benedict- Our 12-hour braised and pulled beef brisket atop the English muffins with sautéed peppers onions and mushrooms. Ladled with slightly smokey chipotle hollandaise!...\$17.5

Down Home Bennie-2 Buttermilk biscuits split and grilled. Topped with sausage patties, eggs and covered in our country sausage gravy...\$16

“Benny Blanco From The Bronx” - a grilled Challah smeared with cream cheese, then piled with house made corned beef. Try it “Carlito’s Way” with grilled peppers and onions...\$17

Focaccia Benedict – Crumbled fresh Italian breakfast sausage grilled with sundried tomato pest then served on homemade tomato focaccia toasted with provolone with poached eggs and ladled with hollandaise. Choice of hash browns or red potatoes...\$17

PYLIAN Benedict-One of our most popular. Grilled pita layered with spinach, feta sundried tomato pesto, grilled tomatoes, feta cheese and two poached eggs. Laced with hollandaise and served with red potatoes or hash browns...\$16.5

Breakfast Wraps & Sandwiches

With choice of red potatoes or Hash browns

The Southsider Wrap-a whole wheat wrap stuffed with 3 scrambled with ham off the bone and choice of cheese. Ask your server for tomatoes or hollandaise...\$15

Sundried Tomato and Spinach Wrap-whole wheat wrap with 3 scrambled, grilled tomatoes, feta and sun-dried tomato pesto to wake it up...\$15

Big Bad Breakfast Melt – Two butter grilled slabs of our rustic house baked bread with your choice of sausage, bacon or grilled ham, fried eggs and American and cheddar cheeses. Ask for tomatoes if you like. With hash browns or red potatoes...\$16...add avocado \$1.75

Breakfast Foccash Sammie – Straight up grilled freshly carved ham, scrambled eggs and your choice of cheese melted on toasted tomato focaccia. Choice of hash browns or red potatoes...\$16

Omelettes and Scramblers

3 of the freshest eggs, cracked to order and cooked in vegetable oil
Your Choice of Hash Browns or Red Potatoes or Fresh Fruit and choice of Toast or Tortillas or Pita
Add Homemade English Muffin for \$1

Denver–Real Ham off the bone, peppers, onions...\$13.5 with Cheese add \$1

Veggie American–Fresh broccoli, tomato, onion, mushrooms and choice of American, Cheddar or Swiss Cheese...\$14.5

Spinach and Feta–...\$14.5

Italian Stallion–local fresh Italian sausage, mushrooms, tomato and onions stuffed with mozzarella and topped with rich meat sauce...\$15.5

Meat Eater–bacon, sausage and ham off the bone...\$15.5 add cheese...\$1

Mexican–House made chorizo, bell peppers, tomato, onion and cheddar. Add jalapenos for no charge ...\$15.5 add avocado \$2

127th Street–Stuffed with bacon, avocado, and heaps of cheddar then topped with hollandaise...\$16

California Stuffed– packed with Avocado, provolone and fresh salsa. Ladled with smoky chipotle hollandaise sauce...\$16.5

Asparagus Stuffed–Stuffed with asparagus, provolone, and sundried tomato pesto sauce. Cooked in Pylian Estates EVOO and ladled lightly with hollandaise...\$16

OOPAA Saganaki–A slice of our flamed and grilled saganaki cooked in our EVOO. Feel free to add spinach and tomato inside as well...\$16.5

Sundried Spinach and Tomato–fresh spinach, sundried tomatoes and feta cheese cooked in our Pylian Estates EVOO...\$15.75

House Scrambler–with fresh ham off the bone and American cheese...\$15

Mexican Scrambler–with house made chorizo, bell pepper, onion, tomato and fresh salsa...\$15 add cheese...\$1

Greek American Scrambler–fresh spinach, tomatoes, onions, feta and oregano cooked in Pylian Estates EVOO... \$15.5

EL GRIEGO Scrambler–our most popular! House made chorizo, diced onions, fresh cilantro, feta cheese cooked in Pylian Estates EVOO and served with our “Crazy” red potatoes grilled with sun-dried tomato pesto onions and feta...\$16

Specialty Oatmeal

All our oatmeal served with milk and brown sugar

Country Baked–topped with raisins and bananas fire finished brown sugar...\$10.5

Berry-Ola–topped with crunch granola, blueberries and fresh strawberries...\$11.5

Vanilla-Apple–topped with vanilla caramelized apple, granola & brown sugar cinnamon cap...\$11

Door County–topped with pecans, sun dried tart cherries, blueberries and fire finished brown sugar...\$11.5

Bowl of Oats with 2% Milk and Brown Sugar...\$7

Side of Fresh Fruit....\$4

Fresh Sliced Strawberries \$5

Greece’s Favorite Frappe – (Iced Coffee)

We serve this classical style with Medium Sugar and Milk. Feel free to ask for it without sugar or however you like. Make it vanilla or Hazelnut if you like...\$6



LOUKOUMADES – (Greek Donut Holes)

Fried, tossed in real honey, then dusted with powdered sugar and cinnamon...6 for \$9



GLUTEN FREE & KETO & HEALTHY

Let us know if you are extremely sensitive as our kitchen is not gluten free.

GF PANCAKES–3 of our amazing pancakes-dusted with powdered sugar and served with butter..\$14 (Buy a bag of our mix to go and make them at home)

GF Waffle–topped with whipped butter and powdered sugar....\$13.5

GF Cinnamon Roll Waffle–with pecan inside and on top, drizzled with icing, topped with butter, powdered sugar and cinnamon....\$15

GF French Toast–.3 slices of our home-made GF Muffin bread dipped in our batter and grilled. Topped with whipped butter and powdered sugar...\$15

Above topped with fresh strawberries or blueberries and whipped cream add \$3.25

Break-Fa-Dilla Wrap–our gluten free wrap grilled with mozzarella and cheddar with chorizo and then rolled with salsa and scrambled eggs. With red potatoes or hash browns. Ask for tomatoes inside if you’d like ...\$15

GF Breakfast Stacked “Burger”–2 sausage patties topped with bacon, a fried egg and cheddar served on a grilled GF English muffin bun. Served with red potatoes, hash browns or fruit...\$16

KETO STEAK AND EGG BOWL–3 scrambled eggs in EVOO with cheddar. Then topped with grilled filet mignon strips, onions, mushroom and sliced avocado...\$18.5

KETO CHORIZO BOWL (Gluten Free) – 3 eggs scrambled with cheddar, topped with house made lean chorizo grilled with green pepper, onion and tomato. Cilantro and fresh avocado – fresh salsa and sour cream...ask for it grilled with fresh jalapenos...\$15.75 add corn or flour tortillas for no charge if you don’t mind the carbs



Brunch Bar

MIMOSAS, BLOODYS AND MORE

MIMOSA – OJ with champagne and a strawberry...\$10 Carafe...\$24

SUNRISE STRAWBERRY PEACH MIMOSA – Served in a pint glass. OJ, Strawberry puree, peach schnapps with Champagne...\$12

BLOODY MARY – A pint made with our own mix, celery and a lemon...\$12

KAstra ELION GREEK BLOODY MARY – KastrA Elion Premium Greek Vodka (The only vodka distilled from Olives to make it Ultra Smooth) with our house made bloody mary mix, a dash of Greek olive brine and a feta stuffed olive...\$16

SANTORINI SUNSET SCREWDRIVER – Served in a pint glass. OJ, Strawberry puree, peach schnapps, KastrA Elion Premium Greek Vodka...\$16

Great Non Alcoholic Beverages

All shaken and served in a quart container that you can put a lid on and take home! \$7

Backyard Fresh Squeezed Lemonade – Just what it says! Lemons, water, sugar; Nothing more!

Strawberry Lemonade – same as above with freshly pureed strawberries

ZEUS JUICE “Greek-orade” – Refresh and rehydrate the right way!

No artificial colors or flavors. Naturally packed with vitamins, electrolytes

and energy. Made in house with Greek mountain tea, dried hibiscus and Greek honey; That’s it! (Caffeine free)

The official drink of Mount Olympus



Skillets

With 2 eggs cooked any style on top and layered with our seasoned Red Potatoes and baked with cheese
Choice of Toast or Tortillas or Pita. Add Homemade English Muffin for \$1

Veggie American–Fresh broccoli, tomato, mushrooms, onion and cheddar...\$14.5

Avocado–fresh avocado, bacon, tomatoes, onion and cheddar...\$16

Mexican–House made chorizo, pepper, onion, tomato and cheddar. Jalapenos on request...\$15.5 Add avocado \$2

St. Pat’s Irish–Fresh corned beef with green peppers, onions, Hash browns and red potatoes and cheddar..\$16.75

Texas–Grilled Filet Mignon strips, tomato, mushroom, onions and cheddar...\$18

Hobo–Smoked sausage, apples and cheddar...\$15

Saganaki–Grilled tomatoes, onions, spinach and a slice of our kitchen flamed saganaki on top!!...\$15 add bacon \$1 add avocado \$2

Piggy Smalls– Perfect for Brooklyn’s Finest!! Jumbo Sausage Links, Smoked Sausage, Ham, Bacon, American Cheese on top of Roasted Red Potatoes. Served with 2 eggs any style and served with a side of toast or a piece of pancake...\$16.5 Add a aside of biscuit gravy for \$1

Biscuits and Gravy–2 split buttermilk biscuits blanketed in our sausage gravy...\$12

SIDES

Side of 2 Eggs...\$4.5

Ham off the Bone...\$7

Bacon (4)...\$5.25

Sausage Links or Patties...\$5.5

Turkey Links...\$5.5

Corned Beef Hash...\$6

Hash Brown or Red Potatoes...\$5

Crazy Red Potatoes...\$6

Toast...\$3

Homemade English Muffin...\$4

DRINKS



Our Natural and Organic Teas All dine in teas \$4.5

Buy some loose for home

Black Teas

*Earl Grey *English Breakfast *Apricot Black

Green Teas

*Organic Green *Pomegranate Green *Pearilicious

Herbal Tisanes

*Herbal Fusion *Chamomile *Serenity Blend with Mint

*Pineapple Paradise *Rooibis Love Blend with Papaya and Mango

*Forest Berries

Coffee...free refills...\$4

Regular or Decaf Tea...\$4

Hot Chocolate with whipped cream...\$4

Juice...OJ, Cranberry, Apple, Tomato, Grapefruit...\$3.5

Coca-Cola Soft Drinks...\$4 (free refills)

Iced Tea/Lemonade...\$4 (free refills)

2% Milk or Chocolate..10oz-\$3.5 16oz-\$5