



BRUNCH SPECIALS

Any Style Eggs 13

Farmer's Omelet 14

Tomato, onion, green peppers, feta cheese

Strapatsada 14

Greek-style scrambled eggs with tomato and feta

Breakfast Ikaria Taverna 12

Fried eggs, hand cut french fries, Mangalitsa bacon

Chef's Veggie Omelet 13

Asparagus, peas, mushrooms, tomato, zucchini

Eggs Benedict 16

Smoked salmon, poached egg, hollandaise, home fries

French Toast 12

Made with organic Zea flour

Buttermilk Pancakes 14

Made with organic Zea flour

Choice of mixed berries, homemade whipped cream & maple syrup or Greek yogurt, coniferous forest pine honey (Demetra Organics) & walnuts

Tax & gratuity are not included

Executive Chef/Owner Nicholas Poulmentis



BRUNCH COCKTAILS \$15

Ikaria Bloody Mary

Artisinal Bloody Mary mix

Pear Bellini

Prosecco, pear purée

Peach Bellini

Prosecco, peach purée

Citrus Mimosa

Champagne, chilled citrus juice

Blood Orange Mimosa

Champagne, blood orange mix

Grand Mint Mimosa

Champagne, chilled citrus juice,
Grand Marnier, mint leaf

BOTTOMLESS BRUNCH

Enjoy unlimited brunch cocktails for \$20

Tax & gratuity are not included

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