

# NEON

## BRUNCH PLATES

### EGGS CILBUR

Two poached eggs, chili butter, garlic yoghurt, chimichurri, fresh herbs, toasted and buttered sourdough — 18.00

### STRAPATSADA

Four eggs scrambled with tomatoes, peppers, EVOO, feta and fresh herbs, toasted and buttered sourdough — 18.00

### STACKED PANCAKES

Blueberry-ricotta pancakes, extra-thick Greek yoghurt, maple syrup, fresh fruit — 17.00

### FULL BREAKFAST

Two fried eggs, potatoes, buttered organic sourdough, with a choice of bacon, chicken sausage patties, Greek smoked sausage, or house-baked butter beans — 19.00

*Add to your meal*

Bacon (2 PC)	+5.00
Greek smoked sausage	+6.50
Chicken sausage patties	+6.50
House-baked butter beans	+4.00

## KIDS PLATES

**GRYFE'S SESAME BAGEL**  
toasted, with butter — 4.50



**GREEK YOGHURT**  
with honey and fresh fruit — 9.75

**RICOTTA PANCAKES**  
with maple syrup — 9.75

**HAMBURGER**  
with fried potatoes — 13.75

*All whole olives contain pits  
Please alert us of any allergies  
prior to your order*

## BREAKFAST SANDWICHES

**BACON BREAKFAST BAGEL**  
Bacon, fried egg, cheddar, tomato, spinach, dijon mayo, toasted sesame bagel — 10.90 • Vegetarian — 9.25

**SAUSAGE & EGG**  
Fried egg, cheddar, chicken sausage patty, spicy mayo, served on our house-made bun — 9.90

**KALE & EGG**  
Fried kale, egg, cheddar, spicy mayo, served on our house-made bun — 9.25

**MORNING WRAP**  
Scrambled egg, feta, spinach, caramelized onions, house-baked butter beans, inside a tortilla wrap — 10.25 • Vegan — 12.75

*Brunchify +7*

Add potatoes to any of the above breakfast sandwiches

## PEINIRLI

**POACHED EGGS**  
Two poached eggs with tomato sauce, peppers, onions, Kasseri cheese baked in a boat-shaped EVOO enriched bread — 18.00

*Add-ons*

Greek smoked sausage +6.50

**SOUTZOUKAKIA**  
Smyrna-style beef meatballs and spinach in silky enriched tomato sauce, topped with feta, baked in a boat-shaped EVOO enriched bread — 19.00

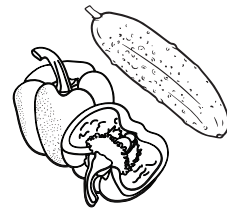
**MUSHROOM & CHEESE**  
Local mushroom blend, ricotta, feta, Kasseri cheese, caramelized onions, confit garlic, za'atar, baked in a boat-shaped EVOO enriched bread — 18.00

*Add-ons*

Sunny-side up egg +3.00

## LUNCH

**DAILY SOUP**  
with toasted sourdough — 8.00



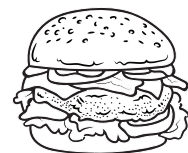
**VILLAGE GREEK SALAD BOWL**  
Cucumber, tomato, green pepper, potato, red onion, Kalamata olives, whipped feta, oregano, red wine vinaigrette — 17.50

**SALMON NIÇOISE SALAD BOWL**  
Salmon, egg, potatoes, tomato, green beans, greens, red onion, Kalamata olives, cider-shallot vinaigrette — 19.00

**SWEET POTATO & RED LENTIL FALAFEL SALAD BOWL**  
Sweet potato and red lentil falafel, greens, pickled onions, chickpeas, tomato, carrot kimchi, tahini dressing — 17.50

*Add to any salad bowl*

Bacon (2 PC)	+5.00
Gyro-marinated chicken	+6.50
Falafel	+5.50
Salmon	+6.50
Hard-boiled egg	+3.00



**CHEESEBURGER**  
Quarter pound beef patty, American cheese, caramelized onion, lettuce, pickles, and secret sauce on our house-made bun, served with fried potatoes and dijonaise — 19.00

*Add-ons*

Second patty	+6.50
Bacon (2 PC)	+5.00
Sunny-side up egg	+3.00

## Sides

Bacon (3 PC)	6.50
Chicken sausage patties	6.50
Greek smoked sausage	6.50
House-baked butter beans	4.00

Organic sourdough toast with butter	3.00
Gluten-free toast with olive oil (2 PC)	3.50

Fried potatoes with Dijonnaise	8.00
Small village Greek salad	8.50
Garlic yoghurt	3.00
Dijonnaise	2.00

