

CHAMPAGNE BRUNCH

Compliments of Estia, Your Choice of beverage with Champagne Brunch selection:
Bloody Mary, Screwdriver, Bellini, Mimosa, Campari, Champagne, Orange or Grapefruit Juice

AVGA TIGANITA	13
Three eggs your way served with Estia fried potatoes and sausage	
GREEK TOAST	14
Our version of French toast made with Tsoureki and served with maple syrup and fresh berries	
POACHED EGGS	14
Two poached eggs served in an herbed phyllo cup with sautéed spinach and roasted peppers, topped with hollandaise and a side of bacon	
SMOKED FISH PLATTER	17
Smoked salmon and white fish salad served with lettuce, tomatoes, onions, capers, hardboiled eggs, and a toasted bagel with cream cheese	
*AVGA SPANAKIA	12
A three egg omelet featuring a traditional combination of spinach, leeks, feta, tomato, and scallions served in a cast iron skillet	
AVGA ME KREAS	14
A country style omelet served in a skillet with bacon, sausage, potatoes, kefalograviera and kasseri cheese	

VILLAGE ENTREES

*PASTA ALA GRECCA	12
Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta cheese and extra virgin olive oil Add Chicken - 4 Add Shrimp - 9	
MOUSSAKA	14
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	
ARNI PIADAKIA	27
Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki	

SOUVLAKI PLATES

KOTOPOULO SOUVLAKI	12
Marinated chicken skewered with peppers and onions served with rice and mixed greens	
BIFTEKI SOUVLAKI	12
Ground beef and veal skewered and served with mixed greens and rice	
MIXED SEAFOOD SOUVLAKI	17
Shrimp, scallops and swordfish with sweet onions and cherry tomatoes served over mixed greens	

SEAFOOD ENTREES

XIFIAS SOUVLAKI	25
Marinated center loin cut swordfish served with grilled onion, peppers, and tomatoes with ladolemeno	
FISH OF THE DAY	14
Chef's daily choice of fish served over briam vegetables	
HALIBUT	26
Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade	

SIDES -6-

*HORTA	*BRIAM	SPANAKORIZO
Wild wilted greens, lemon	Baked vegetable stew	Spinach rice
*POTATO LADORIGANI	*GRILLED VEGETABLES	*POTATO TIGANITES
Roasted potatoes with lemon	Served with yogurt	Fried potatoes with cheese