



Sunday Brunch

Truffle Mushroom Omelet

Three egg omelet with truffled cremini mushrooms, fresh spinach, provolone cheese and Parmesan cream, served with choice of homefries or Italian grits. 11-

Classic Southern Breakfast*

Two eggs, applewood smoked bacon, buttermilk biscuit with local sausage gravy and choice of homefries or Italian Parmesan grits. 10.5

Baklava French Toast

Cinnamon French toast topped with chopped baklava, served with smoked bacon, fresh fruit salad and maple syrup. 9.5

Shrimp and Grits

Wild caught shrimp, spicy Italian sausage, roma tomatoes, garlic, lemon and white wine over Italian Parmesan grits with chopped scallions. 14-

Eggs Benedícto

Poached eggs, Prosciutto ham, toasted ciabatta and basil hollandaise, served with grilled asparagus and choice of homefries or Italian Parmesan Grits. 11-

Salmon BLT*

Grilled wild Sockeye salmon, applewood smoked bacon, romaine lettuce, Roma tomatoes and a lemon-caper aioli on a toasted ciabatta bread with choice of homefries or Italian Parmesan grits. 12-

Steak & Eggs*

Grilled beef tenderloin skewers, two eggs any style, home fries, sautéed spinach and basil hollandaise. 14-

Brunch Beverages

Fresh Florida Orange Juice

Small 3.5 Large 4.5

Sunday Funday Beverages

Mega-Mosa 10 oz of sparkling wine with

Florida fresh orange juice. 7.5

Fresh Bloody Mary 6.5

Red Wine Sangria

Fresh berries, green apples, pineapple, red wine and brandy. 7.5

Mezzé

Fresh Baked Bread A loaf of our fresh baked bread with herbs and imported Greek olive oil. 1-

Calamari Fritta

Breaded calamari, sweet balsamic marinade, grape tomatoes and banana peppers. 10.5

Saganaki

Opa! Traditional Greek cheese brandy flambéed table-side, fresh lemon juice and toasted pita points. 9.5

Cauliflower Speziato

Fried spicy batter dipped cauliflower with a bleu cheese dipping sauces. 8-

Beet Salad

Roasted red and golden beets, herb goat cheese, toasted almonds, arugula and a red wine vinaigrette. 11-

Spanakopita Mezze Salad

Greek spinach filo pie, chickpea hummus and stuffed grape leaves over our Greek salad with toasted pita points. 14-

Caesar Salad

Romaine, garlic croutons, Parmesan and Caesar dressing. 9-
Add Grilled Chicken 4.5 / Grilled Wild Salmon* 6.5 / Grilled Steak Skewers 6.5

Avgolemeno Soupa

Eggs, fresh lemon, chicken broth and rice. 5.5

Pomodoros Classics

Add a side Greek or Caesar salad or bowl of soup for \$3.5

Gyros (Lamb or Chicken) Spiced lamb or grilled chicken, tomatoes, red onions, romaine and tzatziki sauce wrapped in a

toasted pita with seasoned fries. 9.5

(Beef Tenderloin Gyro 11.5)

Shrimp Alfredo Sautéed shrimp, broccoli, linguine pasta in a fresh herb and parmesan cream sauce. 17-

(Chicken Alfredo 15-)

Four Cheese Lasagna

Mozzarella, Romano, Parmesan and ricotta cheeses, fresh pasta and pomodoro sauce. 14- (Add bolognese sauce 3-)

Spaghetti Bolognese

Italian sausage, ground beef, simmered in pomodoro sauce over freshly cooked spaghetti. 14-

Melitzanes Papoutsakia

Breaded eggplant, artichokes, sundried tomatoes, cremini mushrooms, Kalamata olives, feta, pomodoro sauce and fried leeks. 17-

Pizzas

Greek Pizza

Spinach, artichokes, tomatoes, red onion, mozzarella, feta, fresh basil.
Medium 17.5 Large 21-

Mama Mia Pizza

Pepperoni, Italian sausage, mushrooms, black olives, red onion, bell peppers.
Medium 17.5 Large 21-

CREATE YOUR OWN PIZZA

PERSONAL 8~

MEDIUM 13~

LARGE 15~

TOPPINGS

Mushrooms - Tomatoes - Black Olives - Sundried Tomatoes - Red Onions - Banana Peppers - Feta - Ham - Italian Sausage - Pepperoni - Anchovies - Jalapeños - Artichoke Hearts - Bell Peppers - Spinach - Pineapple

Personal 1.10 Medium 1.70 Large 1.90

*These items are cooked to preferred temperature. Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of food borne illness.