

APPETIZERS

MINI GYROS Your Choice: Roasted Chicken or Beef <i>Tomato, onion & spicy yogurt sauce</i>	22
VEGGIE CHIPS <i>Crispy zucchini & eggplant chips, served with tzatziki</i>	22
SPANAKOPITA <i>Phyllo pie with spinach, seasonal greens, fresh aromatic herbs & feta</i>	18
TUNA TARTARE <i>Avocado mousse & lemon ponzu, malanga chips</i>	26

SALADS

ADD PROTEIN TO ANY SALAD:
CHICKEN 8 • SALMON 14 • SHRIMP 15
TUNA 16 • STEAK 18

HORIATIKI SALAD <i>Vine ripened tomatoes, cucumber, peppers, onions, Kalamata olives & feta</i>	19
MAROU LI SALAD <i>Romaine, white cabbage, tomatillo, crumbled feta, scallion, dill & lemon-olive oil dressing</i>	18
TUNA SALAD <i>Sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing & crispy wontons</i>	26

RAW BAR

	<u>ONE</u>	<u>SIX</u>		<u>ONE</u>	<u>SIX</u>
KUMAMOTO OYSTERS	5	28	LITTLENECK CLAMS	2.5	14
WELLFLEET OYSTERS	4	22	HALF LOBSTER COCKTAIL	28	28

BRUNCH CLASSICS

GREEK OMELET <i>Feta cheese, onions, tomato, spinach & peppers with home fries & spring salad</i>	18	AVOCADO TOAST <i>Toasted country bread, avocado spread, two poached eggs & crispy leeks</i>	18
WILD MUSHROOM OMELET <i>Wild mushrooms, scallions, mozzarella and parmesan cheese with home fries & spring salad</i>	19	STEAK & EGGS <i>Prime NY strip, two eggs your way and lefkes chimichurri</i>	38
LOBSTER ROLL <i>Fresh lobster meat & avocado on a sweet roll with hand cut fries & spring salad</i>	26	GREEK YOGURT <i>Imported organic Greek yogurt, honey, walnuts & sour cherry preserves</i>	18
BENEDICTS Classic Eggs Benedict 18 Smoked Salmon Eggs Benedict 20 Braised Lamb 22 <i>Two poached eggs & Hollandaise sauce</i>		FRENCH TOAST <i>Egg dipped toast, berry coulis & brandy with homemade whipped maple syrup cream cheese & Greek honey</i>	20
		BEGIAN WAFFLES Nutella Banana 20 Ice Cream & Berries 20 <i>Like grandma used to make</i>	

ADD TWO HOURS of BOTTOMLESS BELLINIS, MIMOSAS or BLOODY MARYS \$32

CHEF'S SIGNATURE DISHES

CHICKEN SOUVLAKI <i>Grilled chicken kebab, hand cut fries & tzatziki</i>	24	LEFKES BURGER <i>Signature ground beef blend, tomato, onion, mozzarella cheese & dijonaise with hand cut fries</i>	20
SALMON BURGER <i>6 oz. grilled salmon burger, smashed avocado, chef's signature sauce & side salad</i>	22	MOUSSAKA <i>Layered potato, eggplant, zucchini & braised ground beef, topped with creamy graviera bechamel</i>	28
MUSHROOM RISOTTO <i>Seasonal mushrooms, white truffle oil and crispy feta bites</i>	36		



KID'S MENU \$18

(MUST BE 9 YEARS OF AGE OR UNDER)

CHICKEN FINGERS <i>with Fries</i>
TWO MEATBALL SLIDERS <i>with Fries</i>
GRILLED MOZZARELLA CHEESE SANDWICH <i>with Fries</i>
MAC & CHEESE
PENNE PASTA <i>with meatball or butter sauce</i>

SIDES \$12

ADD FETA TO ANY SIDE 2 EXTRA

ROASTED LEMON POTATOES • HOME FRIES
HAND CUT FRIES • SWEET GREEK PEPPERS
BROCCOLI RABE (<i>Steamed or sautéed</i>)
BRUSSELS SPROUTS
PORK SAUSAGE • BACON



**“One cannot think well, love well, sleep well,
if one has not Dined Well”**

**Virginia Wolf
A Mind of One’s Own**

**Lefkes Emerges from Santorini and Athens.
We Traveled to America and Back.**

**We’ll be taking you on a journey to mediterranean flavors, while being true to
artisanal Greek recipes. Our cuisine also takes on a modern twist
making our dishes exciting and nostalgic.**