

Breakfast on Friday, Saturday and Sunday

Breakfast Relleno - Scrambled Eggs with Chorizo, Shiitake Mushrooms, Sautéed Spinach, Green Beans, Corn and Queso Asadero inside a Poblano Chile topped with a Bricklayer Salsa, Tortilla Strips, Cotija and Scallions - with refried Black Beans and a Flour Tortilla \$10.25

Lunch Specials

Vegetarian Moussaka (Lentils and Quinoa) served with a Small Greek Salad \$12.25

House Made Pastrami Reuben or Hot Sandwich on Rye \$13.50

Dinner Specials

Appetizers

Pork Belly Taquitos Pastor \$8.95

Entrees

Beef Carbonnade with Celery Root-Mashed Potatoes and Brussels Sprouts \$15.75

Chicken Fricassee (Organic, Free Range) with, Green Beans, Shiitake Mushrooms and Carrots served with Mascarpone laced Polenta \$15.95

“3 P” Pasta – Fettuccine with Prosciutto, Peas, Parmesan, and Shiitake Mushrooms in a Light Cream Sauce served with a Small Caesar \$14.95

Grilled Ling Cod marinated in Miso, Mirin and Sake with Chard and Rice \$17.75

Vegetarian Moussaka (Lentils and Quinoa) served with a Small Greek Salad \$12.25