



BREAKFAST

QUICHE OF THE WEEK (GF) egg whites, crustless, with fresh fruit 7

HONEY SMOKED SALMON + GOAT CHEESE PANINI naan, with fresh fruit 8

STUFFED BRIOCHE egg, cheese, bacon, house brioche, with fresh fruit 5

BREAKFAST BURRITO bacon or andouille, with fresh fruit 5

make it vegan with Impossible meat, Just Eggs, vegan pepperjack, with fresh fruit 6

BREAKFAST SANDWICH PRESS fried egg, cheese, bacon, fresh baguette, with fresh fruit 6

SCRAMBLE BOWL (GF) two scrambled eggs + one protein + two toppings 9

choose one protein: bacon, andouille, ham, chicken (+3 for each add'l protein)

choose two toppings: feta, cheddar, pepperjack, spinach, tomato, diced onion, diced bell peppers, avocado (+1 for each add'l topping)

VEGAN SCRAMBLE BOWL (GF)(V) Just Eggs + two toppings 8

choose two toppings: tofu feta, vegan pepperjack, vegan smoked gouda, spinach, diced bell peppers, diced onions, tomatoes, avocado (+1 for each topping)

AÇAÍ BOWL (GF)(V) açai base, granola, bananas, strawberries, blueberries 9

add topping options: peanut butter, Nutella, toasted coconut, toasted almonds, kiwi, East Hill honey, walnuts, mango, mini chocolate chips (+1 for each topping)

IMPORTED GREEK YOGURT WITH EAST HILL HONEY (GF)(VEG) 8

add topping options: house granola, peanut butter, Nutella, toasted coconut, toasted almonds, kiwi, walnuts, mango, mini chocolate chips (+1 for each topping)

(V) Vegan (VEG) Vegetarian (GF) Gluten Free

COFFEE regular, espresso, cappuccino, latte, cold brew

FRESH JUICES: OJ, grapefruit, kombucha

executive chef **GUS SILIVOS**
chef de cuisine **JUSTIN ROBINSON**
sous chef **DILLON WILLIAMSON**

capture the moment...





BRUNCH

share the love

BAKED BRIE dalmatia fig preserves, toasted baguette
9 for two people | 12 for four people

LOUKOUMADES (VEG) East Hill honey drizzle half dozen 5 | dozen 9

MAINE LOBSTER MAC gemelli pasta, vanilla bean & black pepper bechamel, white cheddar 18

SHOESTRING FRIES (VEG) truffle umami aioli 4

mains

SAVORY CRÊPES OF THE DAY 9

HOUSE-CURED SALMON FLATBREAD dill creme fraiche, chili oil, lox, chives 11

AVOCADO TOAST (VEG) house sourdough, avocado, fresh tomato, feta, tossed arugula & pepitas, 2 fried eggs 10

BRUNCH BURRATA prosciutto wrapped cantaloupe, burrata, balsamic drizzle, evoo, arugula, grilled baguette 14

CAULIFLOWER RICE HASH (GF) onion, pepper, pancetta, fried egg 8

BAYOU CRAB BENEDICT jumbo lump crab cakes, creole remoulade, poached eggs, hollandaise 18

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executive chef **GUS SILIVOS**
chef de cuisine **JUSTIN ROBINSON**
sous chef **DILLON WILLIAMSON**

mains continued...

BREAKFAST PIZZA shaved ham, white sauce, quail eggs, smoked gouda, arugula 12

GALETTE (VEG) baked puff pastry, woodland mushrooms, caramelized onions, gruyere cheese, egg yolk, white truffle oil 14

IMPORTED GREEK YOGURT WITH EAST HILL HONEY (GF) 8

add options: granola, peanut butter, Nutella, toasted coconut, toasted almonds, kiwi, walnuts, mango, mini chocolate chips (+1 for each topping)

VEGAN SCRAMBLE BOWL (GF)(V) 8
Just Eggs + choose 2: tofu feta, vegan pepperjack, vegan smoked gouda, spinach, diced bell peppers, diced onions, tomatoes, avocado (+1 for each add'l topping)

AÇAÍ BOWL (V) açai base, granola, bananas, strawberries, blueberries 9
add options: peanut butter, Nutella, toasted coconut, toasted almonds, kiwi, East Hill honey, walnuts, mango, mini chocolate chips (+1 for each topping)

GREEK FRITTATA classic gyro meat, spinach, potatoes, fluffy egg frittata, feta, tomato, kalamata, tzatziki 15

HARVEST BOWL (GF)(V) crispy chickpeas, quinoa, spinach & arugula, pickled onion, bell peppers, citrus moscato dressing, tofu 8
add chicken +3 | shrimp +6

capture the moment...





LUNCH

share the love

OYSTERS (GF) half dozen. choose your style:
Rockefeller | Skopelos | raw 16

MEDITERRANEAN TRIO (VEG) fresh pita +
hummus, tzatziki, melitzanosalata (eggplant
spread) 10

CRISPY ARTICHOKE (V) flash fried artichoke
heart, red pepper coulis, roasted garlic aioli,
arugula pepita salad 8

BAKED BRIE (VEG) dalmatia fig preserves,
toasted baguette
9 for two people | 12 for four people

BEEF CARPACCIO (GF) cast iron kissed
tenderloin, caper parsley pesto, evoo, cracked
pepper, watercress, shaved parmesan,
horseradish froth 15

soups & salads

BAY SHRIMP BISQUE (GF) Skopelos recipe, bay
shrimp, tomato, cream + sherry finish 5

ONION NORMANDY caramelized onion
medley, apple cider, rich veal stock, three
cheese soufflé 4

SENSATIONAL SALAD (VEG) diced cucumbers,
green onions, strawberries, oranges, sugared
pecans, parmesan cheese, blush vinaigrette 10
add chicken +3 shrimp +6

BLACKENED GROUPER WITH ZUCCHINI-
PAPPARDELLE (GF) blackened grouper, spring
mix, zucchini, lemon, cherry tomatoes, diced
cucumbers, bacon, feta 14

AGAPI CHOPPED (GF) shaved brussels, dried
cranberry, apples, pumpkin seed, pickled onion,
creamy lemon vinaigrette, topped with honey
smoked salmon 14

executive chef **GUS SILIVOS**
chef de cuisine **JUSTIN ROBINSON**
sous chef **DILLON WILLIAMSON**

handhelds

Served with our homemade chips, house-
cut fries, or sweet potato fries (sub fresh
fruit or Agapi house salad +2)

MEDITERRANEAN MELT (VEG) layered
vegetable bake with zucchini, tomato, red +
yellow peppers, onion, eggplant, oregano,
evoo, dill havarti, fresh baked ciabatta 9

FISH TACOS blackened mahi mahi, red
cabbage, mango salsa, chipotle aioli, flour
tortillas 10

LAMB BURGER ground lamb, lettuce,
tomato, feta, tzatziki, fresh brioche bun 10

CHICKEN SALAD ON CROISSANT spice
roasted chicken, Greek yogurt, grapes,
toasted almonds, fresh dill, lemon juice,
lettuce, tomato, buttery croissant 9

GROUPER CIABATTA choice of
blackened/grilled/fried local line-caught
grouper, lettuce, tomato, blood orange
watercress aioli, housemade pickle, fresh
baked ciabatta 15

entrees

MEDITERRANEAN BOWL (V option)
blackened shrimp, chicken or tofu, Agapi
seasoned garbanzo, cracked bulgur wheat,
edamame, spinach, feta, bell peppers, red
onion, citrus moscato vinaigrette 13

RIBEYE (GF) 8oz, shoestring fries, truffle
umami aioli 17

SAUTEED SCAMP & SHRIMP (GF) fresh scamp
filet, shrimp, white wine butter + parsley
sauce, parsley, island rice 15

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capture the moment...





DINNER

share the love

CHEF-CURATED CHARCUTERIE selection of house-cured and artisanal preserved meats, gourmet cheeses, pickled vegetables, and sweet/savory condiments 21

VEGAN CHARCUTERIE (V) selection of fig sausage, jams, vegan cheeses, pickled vegetables, sweet/savory condiments 25

OYSTERS (GF) half dozen. choose your style: Rockefeller | Skopelos | raw 16

MAINE LOBSTER MAC cold water lobster, gemelli pasta, vanilla bean & black pepper bechamel, white cheddar 18

BEEF CARPACCIO (GF) cast iron kissed tenderloin, lemon, evoo, cracked pepper, watercress, shaved parmesan, horseradish froth 15

OCTOPUS AGAPI (GF) olive oil poached tentacles, pickled peppers, lemon juice, ink vinaigrette 14

ROASTED CAULIFLOWER (V) Agapi house seasoning, tahini-harissa sauce 10

SHOESTRING FRIES truffle umami aioli 4

soups & salads

BAY SHRIMP BISQUE (GF) Skopelos' recipe, Bay shrimp, cream, tomato, sherry 5

ONION NORMANDY caramelized onion medley, apple cider, rich veal stock, three cheese souffle 4

CAESAR SALAD red romaine, grana padano, rye croutons, housemade dressing 9

GRILLED GRECIAN (GF)(VEG) grilled romaine heart, tomato, cucumber, pepperoncini, kalamatas, pickled red onions, torched feta, Greek vinaigrette 9

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sous chef **DILLON WILLIAMSON**

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consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions

break bread

SKOPELTIKI PITA a Skopelos island original! feta and evoo filled, spiral rolled 9

FRESH BREADS sourdough or baguette, baked daily & served with whipped sweet cream butter, pesto genovese, olive oil, fresh herbs 3 for two people | 5 for four people

mains

FEDELINI WITH SHRIMP & MUSHROOM housemade fedelini pasta, rock shrimp, cremini mushroom, black truffle cream, parsley puree 26

CIOPPINO (GF) pan-seared red snapper, scallops, rock shrimp, PEI mussels, middleneck clams, tomato fennel fumet, grilled baguette 29

HERB CRUSTED LAMB RACK roasted Australian lamb, harissa remoulade, sage whipped potatoes, heirloom carrot confit, feta souffle 38

GULF SCAMP CERVANTES locally line-caught scamp, jumbo lump crab meat, shallot cream reduction, sundried tomato risotto, haricots verts 32

DUCK TRIO pan-roast breast, blood orange curd, port reduction | confit duck leg, wild rice, duck fat emulsion | seared foie gras, toasted brioche, pickled cherry chutney 36

DIVER SCALLOPS (GF) pecan crusted scallops, polenta, parsnip puree, tomato jam, champagne foam, dill oil 36

BRIAM (V) Greek seasoned bake with zucchini, tomato, red & yellow peppers, onion, eggplant, potato, lentils, oregano, evoo, grilled pita 21

STEAK FRITES grilled CAB steak, green peppercorn demi, chipperbec potato frites, smoked beef marrow aioli, caramelized shallot ketchup 6oz filet mignon 26 or 14oz dry aged ribeye 34

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WINES BY THE GLASS

bottomless mimosas 12

wine flights

POP THE BUBBLES Canel Prosecco + Mestres 1312 Cava + Jansz Brut Rosé	18
WORLDLY WHITES Roncolato Pinot Grigio + Clos Henri Sauvignon Blanc + Marqués de Cáceres	14
GREEK GETAWAY "Akakies" Sparkling Rosé + Zoe Red Blend + Kir-Yianni Xinomavro	15
CALIFORNIA DREAMIN' Piper Sonoma Brut + Sonoma Cutrer Chardonnay + Oberon Cabernet	20
ROCKING REDS Xiloca Garnacha + Willamette Valley Vineyards Pinot Noir + Luke Merlot	16

sparkling

Canel Prosecco, Italy, 2018	8
Piper Sonoma, Brut Sonoma County, NV	10
Mestres 1312 Cava Reserva Brut, NV	10
Jansz "Premium Rosé" Brut Tasmania, NV	11
Kir-Yianni "Akakies" Sparkling Rosé, Greece, 2018	10

whites

Giancarlo Amerio Moscato D'Asti, Italy, 2018	8
Roncolato Pinot Grigio, Italy, 2017	8
Clos Henri Sauvignon Blanc, New Zealand, 2018	9
Crossbarn by Paul Hobbs Chardonnay, Sonoma County, CA, 2018	11
Sonoma Cutrer Chardonnay, Russian River, CA, 2018	10
Marqués de Cáceres, Rías Baixas, Albariño, Spain, 2019	9

reds

Giancarlo Amerio Barbera D'Asti, Italy, 2015	9
Domaine Skouras Zoe Red, Greece, 2018	9
L'Olivetto Pinot Noir, Russian River, CA, 2018	12
Willamette Valley Vineyards Pinot Noir, Willamette Valley, OR, 2019	12
Vinae Mureri Xiloca Garnacha, Spain, 2019	9
Luke Merlot, Wahluke Slope, Washington, 2017	11
Kir-Yianni, Naoussa Xinomavro Cuvée Villages, Greece, 2017	10
Oberon Cabernet Sauvignon, Napa Valley, CA, 2018	12

Yiamas!

WINES

wine flights

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sparkling

	<i>gls</i>	<i>btl</i>	<i>wc</i>
Canel Prosecco, Italy, 2018	8	30	25
Piper Sonoma, Brut Sonoma County, NV	10	35	30
Mestres 1312 Cava Reserva Brut, NV	10	35	30
Jansz "Premium Rosé" Brut Tasmania, NV	11	40	34
Kir-Yianni "Akakies" Sparkling Rosé, Greece, 2018	10	35	30
Besserat de Bellefon, Champagne Brut Grande Tradition, France, NV		55	47

whites

Giancarlo Amerio Moscato D'Asti, Italy, 2018	8	30	25
Roncolato Pinot Grigio, Italy, 2017	8	30	25
Textbook, Sauvignon Blanc, Napa Valley, CA 2019		35	30
Clos Henri Sauvignon Blanc, New Zealand, 2018	9	35	30
Crossbarn by Paul Hobbs Chardonnay, Sonoma County, CA, 2018	11	38	32
Stag's Leap Winery Chardonnay, Napa Valley, Ca, 2018		40	34
Sonoma Cutrer Chardonnay, Russian River, CA, 2018	10	36	31
Marqués de Cáceres, Rías Baixas, Albariño, Spain	9	34	29
Herència Altés, Terra Alta Garnatxa Blanca, Spain, 2019		32	27

reds

Giancarlo Amerio Barbera D'Asti, Italy, 2015	9	32	27
Domaine Skouras Zoe Red, Greece, 2018	9	32	27
L'Olivetto Pinot Noir, Russian River, CA, 2018	12	43	36
Patricia Green Reserve Pinot Noir, Willamette Valley, OR		48	41
Willamette Valley Vineyards Pinot Noir, Willamette Valley, OR, 2019	12	43	36
Domaine Richard Rottiers, Moulin-à-Vent, Burgundy, France, 2019		50	43
Vinae Mureri Xiloca Garnacha, Spain, 2019	9	32	27
G.D. Vajra, Langhe Rosso Appassimento, Italy, 2019		32	27
Umani Ronchi, Montepulciano d'Abruzzo Jorio, Italy, 2017		36	31
Bench Merlot, Knight's Valley, CA, 2017		41	35
Luke Merlot, Wahluke Slope, Washington, 2017	11	38	32
Kir-Yianni, Naoussa Xinomavro Cuvée Villages, Greece, 2017	10	36	31
Carpazo, Brunello di Montalcino, Italy, 2015		60	51
Oberon Cabernet Sauvignon, Napa Valley, CA, 2018	12	40	34
Coppi Senatore Primitivo, Italy, 2015		50	42
Chappellet, Mountain Cuvée Proprietor's Blend, Napa Valley, CA, 2018		55	47
Provenance Vineyards, Deadeye Red Blend, Napa Valley, CA, 2016		60	51

Yiannas!

For our valued guests who want to bring wine from their cellar to enjoy with our culinary creations, our corkage fee is \$20 per 750ml bottle



DESSERTS

CHOCUTERIE tasting board of house-curated chocolate confections, fresh berries

12 for two people | 18 for four people

THE BEES KNEES CHEESE(CAKE) Nilla wafer crust, honey & limoncello cheesecake, orange blossom chantilly, bee pollen, lavender-tahini tuile, East Hill honey 8

PB&J BREAD PUDDING brioche & vanilla bean custard bread pudding, raspberry cabernet jam, Skrewball peanut butter whiskey anglaise 7

CHOCOLATE GRAND MARNIER CAKE chocolate ganache 8

DULCE DE LECHE CRÈME BRÛLÉE caramelized milk custard, torched sugar, seasonal fruit 8

CAMPFIRE S'MORES TART (VEGAN) graham crust, coconut chocolate ganache, marshmallow brulee, applewood smoke 8

SWEET CRÊPES OF THE DAY (*Saturday brunch only*) 9

MEMPHIS BANANA BREAD (*Saturday brunch only*) banana, strawberries, peanuts, flaming rum, whipped cream 10

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