



# NIKANOS

# BRUNCH

## MAINS

### Baklava French Toast

Greek Sweet Bread topped with our honey syrup, pistachios, candied orange, and homemade baklava crumble (VT) 12.95

### Nikanos Eggs Benedict

Two poached eggs over a toasted english muffin, Loukaniko sausage, fresh basil, and grilled tomato, topped with za'atar hollandaise and served with home fries 13.95

### Salmon Florentine

Toasted english muffin with grilled Scottish salmon, sautéed spinach, grilled tomato, and two poached eggs, topped with our za'atar hollandaise and served with home fries 15.95

### Greek Breakfast Sandwich

Single fried egg with spinach, leeks, feta and tomato, grilled on house tuscan bread and served with home fries (VT) Bacon or Loukaniko Sausage add 1.95 11.95

### Chicken and Waffles

Buttermilk fried chicken thighs with house made waffles served with maple syrup and our lemon tahini sauce 13.95

### Spartan Scramble

Three eggs scrambled with Loukaniko sausage, spinach, tomato, olives, and kashkaval cheese, served with homefries and your choice of toast 14.95

### Classic Greek Omelette

Three egg omelette filled with sautéed spinach, tomato, Kalamata olives, and feta, served with home fries and your choice of toast (VT) 12.95

### Greek Yogurt Parfait

A refreshing and healthy favorite – our unsweetened Greek yogurt layered with seasonal berries, granola and topped with drizzled honey (VT) 7.95

### Lobster Benedict

Fresh and buttery local lobster with two poached eggs on a crispy english muffin topped with za'atar hollandaise and served with home fries MKT

### Basic Breakfast

Two eggs cooked your way served with home fries, your choice of toast, and bacon or Loukaniko sausage 12.00

### Avocado Toast

Nikanos house bread with honey whipped feta, fresh slices avocado, and seasonal fruit (VT) 14.50  
2 Eggs add 5.95

### Nikanos Breakfast Gyro

Choice of lamb, steak, or chicken, with scrambled eggs, hash browns, red onion, peppers, tomato, spinach, feta, and tzatziki, wrapped in warm pita 13.95

## HERCULES BREAKFAST

Two eggs, bacon, Loukaniko sausage, Baklava French Toast (1), home fries, and toast 16.95

## SUNDAY COCKTAILS

### Mimosa

Prosecco, fresh squeezed OJ, and a slice of orange 13.00

Mimosa Flavors: Blood Orange, Blueberry, Pomegranate, Strawberry or Watermelon add 2

### Apollo's Mimosa

The strength of the Sun God...and Effen Orange Vodka 15.00

Mimosa Flavors: Blood Orange, Blueberry, Pomegranate, Strawberry or Watermelon add 2

### Aperol Spritz

Aperol, Prosecco, and a splash of seltzer topped with fresh orange 14.00

### Bloody Mary

Vodka, our house made bloody mix, and a special Sunday garnish. Jumbo Shrimp add 3 | Bacon add 2 12.00

### The Hugo Cocktail

Elderflower liqueur, Prosecco, and a seltzer splash, served with a slice of lime and fresh mint leaves 14.00

### Coraje Liquido

Inspired by the historic Spanish cocktail: The Carajillo, our "liquid courage," has a reposado tequila base with Cazadores Cafe Liquor, Licor 43, Nitro Coffee Liquor, and Fresh Espresso, served ice cold and straight up 15.00

### Nikki's Seasonal Sangria

12.00

### The Mockmosa (Non-Alcoholic)

A savvy and tasty mimosa substitute made with alcohol-free sparkling white wine 12.00

## BASICALLY BOTTOMLESS BREAKFAST

Any breakfast main with refillable Mimosas 42.00

Limit up to one bottle per person.

## SIDES

<b>Avocado</b>	3.95	<b>Loukaniko Sausage</b>	3.95
<b>Bacon</b>	3.95	<b>Maine Maple Syrup</b>	3.95
<b>Da's Pan Fried Tomatoes</b>	3.95	<b>Seasonal Fruit Cup</b>	4.95
<b>Eggs Your Way</b>	2.95	<b>Side of Toast</b>	1.95
<b>Homefries</b>	2.95	English Muffin, Greek Sweet Bread, House, Wheat	
		<b>Za'atar Hollandaise</b>	1.95

## KIDS MENU

### French Toast

One slice of french toast made with Greek Sweet Bread served with syrup and fresh fruit (VT) 5.95

### Kid's Granola Bowl

Greek yogurt, granola, fresh fruit and a honey drizzle (VT) 5.95

### The One and Done

One egg any style, one piece of bacon or sausage, and one slice of toast, served with home fries 6.95

## MEZE AND APPETIZERS

### Spanakopita

Sauteed spinach, feta, and herbs layered in crispy baked phyllo (VT) 11.95

### Traditional Dips and Spreads

Tzatziki, Hummus, Tiggie's Red Bean with grilled pita  
One Dip 5.50 — Three Dips 14.50

### Dolmades

Traditional stuffed grape leaves topped with house made avgolemono sauce (VT)(GF) 10.00

### Greek Sampler

Assorted traditional Greek appetizers served with grilled pita 14.95

## SOUPS AND SALADS

### Soup of Yesterday

Always better the next day MKT

### Avgolemono Soup

Silky and fragrant base made from egg and lemon, served with chicken and orzo 10.00

### Greek Village Salad

The iconic salad of Greece! Tomatoes, Kalamata olives, cucumbers, feta, pickled red onion, oregano, Greek olive oil, and red wine vinegar (VT)(GF)  
Small 8.95 • Large 16.95

### Chilled Caesar Salad

Shredded romaine, arugula, mint, dill and cucumber topped with walnuts and yogurt dressing (VT) 10.50

### Watermelon Feta Salad

Chilled watermelon tossed with quinoa, cucumber, and our house made lemon vinaigrette topped with crumbled feta cheese (VT) 12.95

## SANDWICHES

SERVED WITH GREEK FRIES OR ORZO SALAD

### Gyros (YEE-roh)

Tzatziki, cucumber, olives, red onion, feta, and tomato wrapped in a grilled pita  
Chicken or Falafel 13.95  
Roasted Lamb or Marinated Steak 16.95

### Mediterranean Steak Bomb

Za'atar seasoned shaved steak, hot cherry peppers, onions, a blend of cheeses, arugula, and balsamic glaze served on a grilled 10" sub roll 15.95

### Braised Lamb Sandwich

Our slowly cooked lamb shredded with pickled fennel and carrot slaw on a sesame bun MKT

### Aegean Fish Taco

Pan seared fish with tzatziki, cucumber, shredded carrot and arugula, served on a soft flour tortilla  
Two 13.95 — Three 16.95

### The Captain's Smash Burger

Ground beef patty with cheddar cheese, lettuce, tomato, and our bacon onion jam served on a sesame bun  
Single 13.95 — Double 16.95

### Napa Chicken Salad Wrap

Diced chicken, seasonal fruit, pecans, and celery light tossed in creamy Dijon dressing 13.00

### Mediterranean Grilled Veggie Wrap

Mixed grilled vegetables, carrot-fennel slaw, and red wine dressing 12.00

### Traditional Maine Lobster Roll

5oz. of fresh Maine Lobster claw, knuckle, and tail served on a toasted roll MKT

## BOWLS

### Avocado and Feta Bowl

Quinoa, tomatoes, avocado, and chickpeas over fresh spinach with crumbled feta and our dill Greek yogurt dressing (VT) 12.95

### Mediterranean Bowl

Salt roasted beets, kale, orzo, goat cheese, olive dust, and pomegranate vinaigrette (VT) 12.50

### Hummus and Loukaniko Bowl

Loukaniko sausage with roasted red peppers, tomatoes, chickpeas, cucumbers, and quinoa over our house-made hummus 11.50

ADD TO ANY SALAD OR BOWL

Chicken or Falafel 9

Grilled Shrimp, Steak, or Salmon 11

Lobster MKT | Pita 9

## BEVERAGES

### Nikanos Coffee Blend

Hot or Iced by Carpe Diem 3.50

Espresso 5.00

Decaf Espresso 5.00

Cappuccino 6.00

Macchiato 6.00

### Latte

6.00

### Hot Tea

Chamomile, Mint, Earl Gray,

Green Tea 4.00

### Lemonade and Unsweetened

Iced Tea 3.50

### Milk

Whole or Hershey's Chocolate 4.00

### Juices

Apple, Cranberry, Fresh OJ,  
Ruby or White Grapefruit, V8 4.00

v (Vegan) vt (Vegetarian) GF (Gluten Free)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
Please alert your server to any food or beverage allergies you may have.  
18% gratuity will be added to parties of 6 or more.