

Breakfast Menu



OPEN 7 DAYS A WEEK AT 8 AM FOR BREAKFAST!







Bistro Special Omelets

All Bistro Special Omelets are three eggs, include home fries & toast.

ROASTED VEGGIE & MANCHEGO 14.5

Roasted Eggplant, Peppers, Zucchini, Yellow Squash, Hint of Roasted Garlic & Manchego Cheese. (Sorry, Roasted Veggies cannot be altered)

WILD MUSHROOM & MANCHEGO 14.5

Wild Mushroom Blend, Truffle Oil & Manchego Cheese.

SPICY GREEK 13.5

Egg Whites & Ktipiti (Spicy Feta Dip)

GREEK GYRO 14

Gyro, Feta, Diced Tomatoes & Onions. Served with a Side of Tzatziki.

NEW YORKER 14.5

Apple Wood Smoked Bacon, Wild Mushrooms, Ham & Swiss.

ATHENIAN 14.2

Sausage, Onion, Tomato, Feta & Home Fries, Folded in the Omelet.

PORK BELLY OMELET 15.9

Crispy Diced Pork Belly, Scallions & Gouda, Served with a side of Spicy Aioli.

HEALTHY OMELET 14.9

Egg White, Broccoli, Baby Spinach & Feta. Served with Small Fruit Salad.

PHILLY CHEESE STEAK OMELET 15.5

Philly Style Chip Steak, Carmelized Onions, and Cheddar Cheese.

Specialties

MEDITERRANEAN AVOCADO TOAST 15.5

Multi-grain Toast, Guacamole, Bruschetta, Over Easy Eggs and Crumbles of Feta. Drizzled with Greek EVO & Garnished with Scallion Onions. Served with Fruit Salad.

BISTRO MADAME 15.5

Prosciutto, Swiss Cheese & Herbed Boursin Cheese, Sandwiched Between Marble Rye. Topped with Two Sunny Side Up Eggs & Served with Home Fries.

HOGS HAVEN 15.5

Crisp Diced Pork Belly, Eggs Over, Spicy Aioli, Lettuce, Tomato & Onion, on Toasted Artesian Roll and Served with Home Fries.

CHORIZO QUESADILLA 16.9

Chorizo Manchego Quesadilla Topped with Over Easy Eggs, Topped with Pico de Gallo & Served with Home Fries.

"P.L.T." 179

Pastrami Smoked Lox, Tomato, Red Onion, Boursin Cheese Arugula, Tossed with Olive Oil & Lemon Dressing on an Everything Bagel. Served with Home Fries.

Unique Benedicts

Served with Home Fries (Not Available after 2:30pm)

TRADITIONAL 14.9

Two Poached Eggs & Canadian Bacon on a Toasted English Muffin. Topped with Hollandaise Sauce.

CHESAPEAKE CRAB 17.9

Two Poached Eggs & Mini Grilled Crab Cakes on a Toasted English Muffin. Topped with Old Bay and Hollandaise Sauce.

PASTRAMI LOX 17.9

Two Poached Eggs & Homemade Grav Lox on a Toasted English Muffin with Herbed Boursin Cheese. Topped with Hollandaise Sauce, Scallions & Everything Seasoning.

SPINACH & FETA 15.9

Two Poached Eggs, Sheep's Milk Feta, Fresh Spinach Sauteed in Extra Virgin Olive Oil & Hint of Garlic. Topped with Hollandaise Sauce.

♦ Gluten Free Toast Now Available!

Breakfast Wraps

In White or Wheat Tortilla & Served with Home Fries.

NEW YORKER 14.

Omelet, Ham, Apple Wood Smoked Bacon, Wild Mushrooms, and Swiss.

SPICY GREEK 13.5

Egg Whites and Ktipiti (Spicy Feta Dip).

IBERIAN 15.9

Eggs, Chorizo, Scallions, Pico de Gallo & Manchego.

ROASTED VEGGIE 14.5

2 Egg Omelet with Roasted Eggplant, Peppers, Zucchini, Yellow Squash, Hint of Roasted Garlic and Manchego Cheese. (Sorry, Roasted Veggies cannot be altered)

Two Eggs Any Style

with Toast & Home Fries 9.2 (Over, Sunny Side, Scramble or Poached)

Make it Your Own

BUILD YOUR OWN OMELET

Three Eggs with Home Fries & Toast 9.2 Add 1.9 for Egg Whites

CHOOSE WHAT YOU LIKE:

MEATS 1.6

Chorizo Sausage 3 | Bacon | Ham | Link Sausage Gyro 2.5

VEGGIES 1

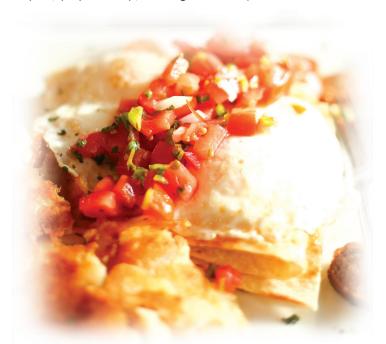
Green Peppers | Fire Roasted Red Peppers 1.6 Broccoli | Fresh Baby Spinach | Onion | Tomatoes Sauteed Wild Blended Mushrooms in White Truffle Oil 2.5 | Asparagus 1.4 Tomato Basil Bruschetta 1.5

CHEESES 1.6

American | Provolone Cheddar | Monterey Jack | Swiss

PREMIUM CHEESES

Manchego 2.9 | Sharp Provolone 1.9 Fresh Mozzarella 2.5 | Sheeps Milk Feta 1.8 Ktipiti (Spicy Feta Dip) 2.1 Gorgonzola 1.9 | Gouda 2.2





Roasted Beets (add Feta 1), Chilled Roasted Veggies or Fresh Cut Fruit for 2.4 Fresh Spinach, Sauteed in EVO & Hint of Garlic 3.9

Waffles, Pancakes and French Toast

BELGIUM WAFFLE 10.2

CHOCOLATE HAZELNUT DREAM 14.9

Belgian Waffle, Nutella, Sliced Bananas and Graham Crumbs.

STRAWBERRY CHOCOLATE SHORTCAKE 14.9

Belgian Waffle, Strawberries, Whipped Cream & Nutella.

BUTTER MILK PANCAKES

Hot Cakes 10.2 | Short Stack 8.2 Fresh Blueberries or Strawberries 3.7 Bananas or Chocolate Chips 2 (Grilled into Pancakes)

BACON MAPLE PANCAKES 15

Pancakes Grilled with Crisp Chopped Bacon. Topped with Two Slices of Crisp Bacon. Served with Maple Cinnamon Butter & Real Maple Syrup.

B.M.W. PANCAKES 15

Bananas, Real Vermont Maple Syrup & Candied Walnuts.

BANANA CHOCOLATE CHIP PANCAKES 13.5

FRENCH TOAST 10.5 with Powdered Sugar.

MULTI-GRAIN FRENCH TOAST 10.5

FRESH FRUIT TOPPINGS

Fresh Blueberries or Strawberries 3.7 | Bananas 2

Breakfast Happy Hour

Only Available Monday to Friday from 8am - 11am

Not available on weekends or holidays no exceptions. Not available for take out.

May sub coffee for hot regular or decaf tea only.

Can not sub coffee or tea for iced tea or soda.

No Free refills allowed for take out on any beverage.

TWO EGGS ANY STYLE 9.2

with Home Fries, Choice of Toast & Coffee with Breakfast Sausage (2) | or Bacon (4) 12

SHORT STACK PANCAKES OR FRENCH TOAST

with Coffee 9.2 \mid with Breakfast Sausage (2) \mid or Bacon (4) 12

MULTI-GRAIN FRENCH TOAST (Short Stack)

with Coffee 9.5 | with Breakfast Sausage (2) or Bacon (4) & Coffee 11.8

BELGIUM WAFFLE with Coffee 10.5 with Breakfast Sausage (2) | or Bacon (4) & Coffee. 13.3

Breakfast Sides

Your Choice Below 4

Philadelphia Rapa Scrapple | Breakfast Sausage Turkey Sausage | Apple Wood Smoked Bacon Canadian Bacon | Trenton Pork Roll

Greek Yogurt, Homemade Granola and More

Greek Yogurt has the highest amount of cultures than any other yogurt in the world.

Our Granola is **Homemade** with Real Maple and Wildflower Honey.

A Bistro Must Try!

Add Craisins, Bananas, Honey or Raisins for 1.2 Add Blueberries or Strawberries for 2.5

GREEK YOGURT 6

GRANOLA with milk 6.5 | with Greek Yogurt 9

HOT BOWL OF OATMEAL 6 (Not Available after 1 pm)

Homemade Breakfast Classics

CREAMED CHIPPED BEEF 13

Over Choice of Toast. Served with Home Fries.

EGGS & CORNED BEEF HASH 15.9

Two Eggs over Homemade Corn Beef Hash.
Served with Choice of Toast.

Something Different

GRILLED HALLOUMI 8.9

Grilled Cypriot Cheese

CORNED BEEF HASH 9

Peppers, Onions and Spice Blend Large sharable Portion

CRISP PORK BELLY 7

Braised & Diced Crisped

GRILLED CHIRIZO SAUSAGE 6

Spanish Sausage



Signature Breakfast Deli Platter

Garnished with Cream Cheese, Lettuce, Tomato & Onion, Fire Roasted Red Peppers, Kalamata Olives & Cucumbers.

PASTRAMI LOX 19

Cured and Smoked Pastrami Lox
Choice of Everything or Plain Bagel









Fresh Brewed

ICED BLACK TEA

Caffeinated and Unsweetened.

ICED PEACH GINGER BLACK TEA

Caffeinated and Unsweetened.

ICED BLUEBERRY ELDERBERRY HIBISCUS TEA

RISHI ORGANIC

Served with Fresh Blueberries, No Caffeine and Unsweetened.

ICED BLUEBERRY ELDERBERRY LEMONADE

Served with Fresh Blueberries, Lemon & No Caffeine.

Ask your Server about Seasonal Flavors.



Bottled Beverages

SAN PELLEGRINO Sparkling Water 500ml

VITA COCO WATER

100% Natural, More Potassium Than Two Bananas Five Essential Electrolytes, Immunity Booster.

STEWART'S ROOT BEER

Also Available in Diet

CANADA DRY GINGER ALE

The Sangria Experience

60 oz Pitcher

Make your selected Bottle into a Delicious Sangria! Your Choice of Traditional or Strawberry/Blueberry.



NITRO COLD BREW COFFEE 5.5

Nitrogen Infused Cold Brew Creating Microbubbles, Giving the Coffee a Cascading, Frothy Texture. The Result is a Velvety-Smooth Coffee with a Subtly Sweet Flavor and a Rich, Creamy Head of Foam.



Specialty Coffees

CAPPUCCINO 5.5 (Double Espresso 16oz)

ESPRESSO Single 3 | Double Shot 4

TRADITIONAL GREEK COFFEE

Single 3 | Double 4

Specialty ICED Coffees

ICED FREDDO CAPPUCCINO 6

Popular in Europe, Cold Frothed Espresso, Topped with Cold Froathed Skim Milk.

ICED FREDDO ESPRESSO 5

Popular in Europe, Cold Frothed Double Espresso (No Milk)

GREEK FRAPPE 5

Cold Frothed Greek Coffee with Milk & Sugar.

MOCHA FRAPPE 5.5

with Chocolate Milk.
Frappe is a Greek Iced Coffee, Meant to be
Drank from the Bottom up Through a
Straw as the Ice Melts Slowly.

ICED COLD BREW COFFEE 5

The Cold Brew Process Creates a Perfectly Balanced and Distinctively Smooth Cup of Iced Coffee. (4 for Refills)

ICED RED EYE COFFEE

Cold Brew Coffee with Shot of Espresso 6 Add Extra Shot 2

We are Now Featuring NJ Grown and Produced Heritage Vineyards Wines

Enjoy a Bottle Here or Take One Home.