

# GYRO

— Pick your style & choice of Gyro Meat —  
Gluten Free Pita (2)

## Pork Belly Gyro • Pork Souvlaki • Chicken Gyro • Chicken Souvlaki • Beef/Lamb Gyro

**Pita** — Pita filled with Choice of Meat, Tzatziki, Tomato & Red Onion served with one side — **14**

**Plate** — Lamb Gyro, Rice, Mixed Greens, Pita, Onion, Tomato & Tzatziki; Sub Chicken Gyro (2), Pork Belly (3) — **16**

**Salad** — Mixed Greens, Cucumber, Red Onion, Tomatoes & Lamb Gyro; Sub Chicken Gyro (2), Pork Belly (3) — **15**

**Gyro Flight** — Three Mini Gyro pitas with each Gyro Meat served with one side — **16**

## STARTERS

### Fried Zucchini — 11

Thinly sliced, lightly breaded, deep fried, and served with Skordalia

### Steamed Mussels — 14

A pound of Mussels steamed in White Wine sauce with Garlic, Shallots, Parsley, Grilled Garlic Crostini, and a splash of Cream

### Meatballs — 12

Three Meatballs topped with Marinara and Parmesan served with Grilled Garlic Crostini

### Saganaki — 10

Lightly floured and flamed in Brandy

### Octopus — 18

Char-Boiled Octopus seasoned in Olive Oil and Lemon

### Calamari French Fries — 14

French Fry-shaped tender Calamari dusted in Panko and Seasoning, served with Cocktail Sauce

### Stuffed Pretzel Bites — 12

Mini Pretzels stuffed with Mild Jalapeno Jack Cheese, dusted in Kosher Salt and served with homemade Ranch Sauce

### Cheesy Beef Italian Egg Roll — 13

Homemade Egg Rolls stuffed with Italian Beef, diced Roasted Sweet Peppers topped with a Mozzarella and Provolone Cheese blend, served with Au Jus and Mild Giardiniera

### Stuffed Melrose/Ancient Sweet Peppers — 13

Sweet Peppers stuffed with Sausage in Marinara Sauce

### Burnt Pasta — 14

Our Chef got lost in a movie, forgot, came back, burnt the pasta, and it tasted *good...*

### Crab Cakes — 11

Three Crab Cakes served with Sriracha Aioli

### Spanakopita — 12

Served with Choice of Mixed Greens or Rice

### Trio of Spreads — 15

(Choice of three) Tirokafteri (Spicy Feta), Skordalia (Garlic Spread), Tzatziki, Roasted Red Pepper Hummus or Skhug Sauce, served with Pita and Veggie Sticks

### Meze Board — 45

Chicken Souvlaki and Pork Souvlaki, Gyro Meat, Keftedes, French Fries, Pita Bread, and Tzatziki Sauce

### Falafel — 11

Served with Hummus, Pita, and Skhug Sauce

## BURGERS

*Two 4oz. Blend of Chuck, Short Rib, and Brisket Patties on Toasted Bun with choice of one side:*

Fries // Mixed Greens // Coleslaw // Rice // Greek Potatoes  
Upgrade to Greek Fries // Potato Wedges // Greek Salad for \$2

### Cheeseburger — 15

Creamy American Cheese, Lettuce, Tomato, and Mayo; add Bacon (2) or Egg (2)

### Hipster — 16

Revolution Anti-Hero Infused White Cheddar topped with Onion Straws & Beer Barrel Bourbon Glaze

### K.C. — 16

Aged Cheddar and Bourbon Maple Glazed Bacon topped with Onion Straws and drizzled in BBQ Sauce

### Turkey — 14

6 oz. Homemade All Natural Freshly Ground 93% Lean Turkey Burger with Mild Provolone Cheese served with Lettuce, Tomato, and Mayo

### Little Big Macs — 13

Shredded Lettuce, Grilled Onions, Chopped Pickle, American Cheese, and Chef's Fry Sauce; make it *three* Sliders for \$4

## SALADS

### Meatball — 15

Two Homemade Meatballs atop our House Chopped Salad, Celery, Red Onion, Red Cabbage, Carrots, and Fontinella Cheese, drizzled with Marinara Sauce, and topped with Shredded Parmesan & Balsamic Dressing

### Greek — 15

Romaine, Pepperoncini, Tomato, Cucumber, Red Onion, Bell Pepper, Olive, and Feta; add Chicken for \$5

### Eggplant — 15

Parmesan Breaded Eggplant, Tomato, Fresh Mozzarella, Arugula, and Balsamic Glaze; add Chicken for \$5

### Village — 15

Tomato, Cucumber, Red Onion, Bell Pepper, Capers, Whipped Feta, and Bread Rusks; add Chicken for \$5

### Ancient Grain Bowl — 16

A Blend of Brown & Red Rice, Kale, Quinoa, and Barley tossed in Lemon Vinaigrette, and accented with Red Onion, Red Beets, Chickpeas, Cucumber, and Lamb Gyro; Sub Chicken Gyro (2), Pork Belly (3)



## SEAFOOD

### Seafood Diablo – 27

Linguini tossed in Spicy Tomato Sauce with Mussels, Shrimp, and Calamari, garnished with Parsley

### Salmon – 24

Chilean Salmon Filet, pan-seared with Lemon Garlic Butter Sauce, served with Orzo and Asparagus.

### Grouper Francaise – 24

Pan-seared Grouper lightly dusted in flour and eggs, baked with White Wine, Lemon, and Herbs over a bed of Pasta; available also as *Chicken Francaise*

### Ouzo Shrimp & Rice – 18

Shrimp sautéed in Garlic, Red Pepper Flakes, and Basil Pesto, deglazed with Ouzo in Tomato Sauce with Green Onions and Feta, served over a bed of Rice

## SANDWICHES

*Choice of one side:*

Fries // Mixed Greens // Coleslaw // Rice // Greek Potatoes  
Upgrade to Greek Fries // Potato Wedges // Greek Salad for \$2

### Filet Mignon Sliders – 19

Two 3oz. Filets with Provolone Cheese, topped with Horseradish Sour Cream and Caramelized Onions on Mini Brioche Buns

### Chicken Milanese – 17

8oz. crispy Chicken Breast pan-seared in Butter, Garlic, Lemon, Parmesan Cheese and Herbs, served on a Toasted Brioche Bun with Lemon Mayo, Provolone Cheese, and Roasted Sweet Pepper

### Grouper Grilled Cheese – 16

Big Grilled Cheese Sandwich with four slices of American Cheese and Tomato, stuffed with a lightly breaded piece of Grouper with Tartar Sauce

### Steak – 18

Marinated Hanger Steak, Caramelized Onion, Garlic Mayo, Arugula Mushrooms, and Havarti Cheese

### Flamed Chicken – 16

Chicken Breast, Roasted Red Pepper, Saganaki Cheese, and Garlic Mayo

### Crabby Club – 15

Crab Cakes, Bacon, Lettuce, Tomato, and Sriracha Aioli

### Chicken & Smoked Gouda – 16

Chicken Breast topped with Smoked Gouda Cheese with Cranberry Mustard, Shredded Lettuce, and Thin Tomato Slices on a Pretzel Hoagie Roll

## ENTRÉES

### Lamb Shank – 28

Braised Lamb Shank in a Grecian Tomato Ragout of Red Wine, Carrots, Celery, Onion, Garlic, and Cinnamon, served over Orzo

### Grilled Pork Chop – 19

Two marinated flame-grilled Pork Chops, served with Rice, Greek Potatoes, and seasonal Vegetables

### Grecian Style Chicken Breast – 18

Grilled Chicken Breast, served with Rice, Greek Potatoes, and seasonal Vegetables

### Sliced Tenderloin Tornados – 29

Two grilled and seasoned Tenderloin Medallions topped with Balsamic Caramelized Onions and a dollop of Creamy Horseradish Sauce accompanied with Potato Wedges

### Spaghetti & Meatballs – 18

Two Homemade Meatballs, atop a bed of Angel Hair Pasta in our Homemade Red Sauce

### Pasta Alfredo – 14

Trottole Pasta in Cream Sauce with Garlic and Parmesan cheese; add Grilled Chicken Breast for \$5, add Shrimp for \$6, add Salmon for \$8

### Briki Jambalaya – 28

Italian Sausage, Shrimp, Chicken Breast, Roasted Sweet Peppers, and Onion, sautéed in White Wine Tomato Broth, served over Trottole Pasta

### Homemade Cavatelli (Gavadills) – 21

Light Gnocchi-like Pasta rolled out longer and thinner, 70% Ricotta and 30% Potato, sautéed in Supreme Sauce; add Crumbled Italian Sausage for \$3

### Bowl of Heaven (½ Order – 22 // Full Order – 32)

Meatballs, Italian Sausage, and Neck Bones, simmering all day in Chef's Sunday Sauce, served over Trottole Pasta to catch all the *savory meaty goodness*

### Colossal Chicken Parm – 27

Pan-seared 10oz. lightly-breaded seasoned Chicken Breast in Marinara, topped with Smoked Provolone Cheese, served over our Famous Burnt Pasta

*Gratuity may be added to parties of 8+*

Private Room available for parties

Let us **CATER** your next event!

– Gift Cards Available –

3% Card Processing Fee removed on cash payments

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of Foodborne Illness especially if you have certain medical conditions*

 @brikiaddison

 @brikicafe

