

FISH TAG

Restaurant Week Brunch

TWO COURSE PRIX FIXE 24.07

(includes one drink below)

Bloody Mary

Mimosa

Bitter Sweet

Hair of the Dogfish

1st Course

GREEK "SPOON" SALAD

tomato, cucumber, feta, onions peppers, olives

GREEK "SALMOREJO" SOUP

poached rock shrimp, Thompson grapes, smoked almonds

2nd Course

BAKED FRENCH TOAST

fruit compote, maple syrup

EGGS A LA KOSTA

brioche, guanciaie, poached eggs, hollandaise

SMOKED FISH W/ BAGEL

Gaspe, Irish, or smoked tuna, with Greek yogurt
and traditional garnishes