

ATHENZAN

AUTHENTIC BRUNCH

À LA CARTE BRUNCH MENU

CHILLED SEAFOOD TOWER GF	275	CRAB CAKE BENEDICT	25
east coast lobster, alaskan king crab legs, snow crab legs, black tiger shrimp cocktail, daily oysters & crudo, seafood salad, smoked salmon		crab cake, avocado, poached egg hollandaise	
SMALL	140	GREEK LASAGNA (PASTITSIO)	22
OYSTERS GF	6/12 12/48	ground chicken, tomato sauce, feta bechamel, bucatini pasta	
daily selection		82 CROQUE MADAME	18
FOCACCIA AND MY MOTHER'S OLIVES V	7	smoked turkey, niagara gold, cheese sauce, topped ontario farm fried egg	
MYKONOS SALAD (HORIATIKI WITH A TWIST) V GF	20	SMOKED SALMON EGG TOAST	21
heirloom cherry tomatoes, baby cucumber, pickled red onions, goat feta, beet hummus, my mother's olives		cold smoked salmon, egg salad, potato bun	
KALE SALAD VE GF	19	PETROS POUTINE	22
figs, pomegranate, hemp pumpkin seed crumble, lemon, green olive oil vinaigrette		pulled short rib, eggplant, petros fried potatoes, kasseri cheese, fried egg	
SPANAKOTIROPITA V	16	SOUR DOUGH STUFFED FRENCH TOAST V	18
feta, spinach wrapped in phyllo pastry		walnuts, cream cheese, cherry jam, drizzle of orange scented syrup	
FETA FOURNOU V	19	BRUNCH PITA V	20
baked feta wrapped in phyllo pastry, thyme, lavender honey drizzle		egg, wilted kale, blistered cherry tomatoes, chunky chickpea spread, kasseri	
82 SALAD V GF	23	BERRY BOWL V GF	18
heirloom tomatoes, avocado, buffalo mozzarella, wine vinaigrette		mixed seasonal berries, marinated in grand mariner	
STEAK AND EGGS	31	GREEK YOGURT PARFAIT V GF	18
skirt steak, fried egg, petros fried potatoes		greek yogurt, granola, honey, mint, marinated raspberries	
GREEK OMELET GF	21	PETROS POTATOES VE	9
ontario egg, sundried tomato, caramelised red onions, spinach, my mother's olives, feta		crispy smashed fingerlings, oregano, petros salt, olive oil, lemon	
BUTTER MILK FRIED CHICKEN AND WAFFLE	24	CAYENNE HONEY BACON GF	11
fried chicken, thyme, waffle with a maple cream and blueberry compote		JUMBO BREAKFAST SAUSAGE	11
		LOUKOUMADES V	12
		rose water syrup, served with baklava ice cream	

18% gratuity added for parties of 8 or more. All prices subject to applicable taxes.
Not all ingredients are listed. Please let us know if you have any allergies or food sensitivities.

TAKEOUT • OFF-PREMISE CATERING
GIFT CARDS AVAILABLE

PETER & PAULS
hospitality group

Executive Chef: Tony Andrady | Chef De Cuisine: Para Gopi
Executive Chef **PETER & PAULS**: Gerlando Micciche

GF: GLUTEN FREE | VE: VEGAN | V: VEGETARIAN