

SNACK

TAVERNA

brunch

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BRUNCH HAPPY HOUR

spicy bloody mary, bellini, mimosa \$8

wines by the glass \$8

white

domaine zafeirakis, malagousia, 2014
pavlidis, sauvignon blanc-assyrtiko, 2015

red

gaia, agiorgitiko, 2014
amethystos, cabernet-merlot 2012

yogurt and cereal

greek yogurt and house granola seasonal fruit, toasted almonds, honey 12

creamy sweet poulenta warm semolina, almonds, honey and cinnamon 11

oatmeal "cappuccino" sauteed bananas, apples, dried fruit and steamed milk 13

buttermilk pancakes

served with vanilla cream and whiskey-maple syrup

caramelized apples

belgian chocolate chip

blueberry syrup \$3

banana-walnut

additional ingredients \$3 each

14

brioche french toast, seasonal fruit, mavrodaphne-maple syrup 13

organic eggs

"the over easy" cheese and chive poulenta, smoked bacon, tomatoes and scallions 14

strapatsada spicy scramble with tomato, basil, feta, yogurt and croutons 14

braised lamb and eggs poached eggs, cranberry beans, swiss chard, roast tomato 16

avocado toast sunny egg, bacon, tomato, goat cheese, lemon, mint, chives 16

personal omelet with brunch salad and home fries choose 3 items 14

tomato, red pepper, onion, mushroom, arugula, watercress, fresh herbs, chives
manouri goat cheese, cheddar, greek gruyere, barrel aged feta

add extra ingredient \$2

3 eggs any style, with brunch salad and home fries 12

small plates

a sampler of our dips tzatziki, melitzanosalata, taramosalata 15

individual dips 8

saganaki fried graviera cheese with spiced tomatoes and lemon 11

soups and salads

avgolemono lemon chicken soup with orzo, black pepper and egg 8

vegetarian soup of the day 8

taverna style greek salad 13

kale, arugula, beets, butternut squash and green apple
candied walnuts, scallion and barrel aged feta 14

mediterranean chopped salad 17

beets, carrots, mushrooms, feta, chick peas, romaine, croutons, spicy feta ranch

salad additions: avocado 5 bacon 4 chicken 5 shrimp 8

lunch plates

classic herb roast 1/2 chicken and lemon potatoes 21

lamb triangles spiced lamb, graviera cheese, green olive vinaigrette 15

spinach triangles feta, leeks and dill baked in filo with spicy feta spread 14

8 oz lamb burger cypriot potatoes, pickled jalapeno and house smoked feta 16

add daisyfield farms bacon 2

souvlaki

house smoked pork honey harissa, fresnos, pickled onions and romaine 16

seared shrimp taramosalata, romaine, tomatoes, red onion 16

brunch sides

daisyfield farms bacon 4

greek country sausage 4

home fries 3

toasted pullman w/seasonal jam & apple butter 3