

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

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 *cyriot 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

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness