

SNACK

TAVERNA

brunch

brunch

BRUNCH HAPPY HOUR

spicy bloody mary, bellini, mimosa \$10

wines by the glass \$10

white

domaine zafeirakis, malagousia, 2017

domaine spirooulos, moschofilero, 2016

red

moraitis, mandelaria-monemvasia, 2016

domaine zafeirakis, limniona 2015

yogurt and cereal

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

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

buttermilk pancakes

served with vanilla cream and whiskey-maple syrup

caramelized apples

blueberry syrup \$3

belgian chocolate chip

banana-walnut

additional ingredients \$3 each

14

brioche french toast, seasonal fruit, mavrodaphne-maple syrup 14

organic eggs

"the over easy" cheese and chive polenta, 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, 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 13

a gratuity of 20% will be added to parties of 5 or more

small plates

a sampler of our dips tzatziki, melitzanosalata, hummus 17

individual dips 9

saganaki pan seared kefalograviera cheese with spiced tomatoes and lemon 12

soups and salads

avgolemono lemon chicken soup with orzo, black pepper and egg 9

vegetarian soup of the day 9

taverna style greek salad 14

roasted beets and gigantes almonds, watercress and skordalia 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

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 lemon potatoes, pickled jalapeno and house smoked feta 16

add applewood smoked bacon 2

souvlaki

vegetarian tzatziki, tomato braised gigante beans, chopped greek salad, feta 14

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

seared shrimp tzatziki, chermoula, romaine, tomatoes, red onion 16

brunch sides

applewood smoked bacon 5 home fries 4

greek country sausage 5 toasted pullman w/seasonal jam & apple butter 4

we respectfully accept 3 credit cards per table