

SNACK

TAVERNA

brunch

brunch

BRUNCH HAPPY HOUR

spicy bloody mary, bellini, mimosa \$11

wines by the glass \$11

white

domaine zafeirakis, malagousia, 2021
orealios gaea, "R" robola, 2020

red

alexakis, syrah/kostifali, 2016
domaine zafeirakis, limniona 2021

yogurt and cereal

greek yogurt and house granola seasonal fruit, toasted almonds, honey 13

oatmeal "cappuccino" sauteed bananas, apples, dried fruit and steamed milk 14

buttermilk pancakes

served with vanilla cream and whiskey-maple syrup

caramelized apples

belgian chocolate chip

banana- walnut

additional ingredients \$3 each

16

brioche french toast, seasonal fruit, mavrodaphne-maple syrup 15

organic eggs

"the over easy" cheese and chive pouleuta, smoked bacon, tomatoes and scallions 16

strapatsada spicy scramble with tomato, basil, feta, yogurt and croutons 16

braised lamb and eggs poached eggs, cranberry beans, swiss chard, roast tomato 17

avocado toast sunny egg, bacon, tomato, goat cheese, mint, chives 17

personal omelet with brunch salad and home fries choose 3 items 16

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 14

a gratuity of 18% will be added to parties of 5 or more

small plates

a sampler of our dips tzatziki, melitzanosalata, hummus 20

individual dips 10

saganaki pan seared kefalograviera cheese with spiced tomatoes and lemon 13

soups and salads

avgolemono lemon chicken soup with orzo, black pepper and egg 10

vegetarian soup of the day 10

taverna style greek salad 16

roasted beets and gigantes almonds, watercress and skordalia 15

mediterranean chopped salad 20

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

salad additions: avocado 5 bacon 5 chicken 7 shrimp 9

lunch plates

lamb triangles spiced lamb, graviera cheese, green olive vinaigrette 18

spinach triangles feta, leeks and dill baked in filo with spicy feta spread 17

8 oz lamb burger cypriot potatoes, pickle and house smoked feta 19

add daisyfield farms bacon 3

souvlaki

vegetarian tzatziki, tomato braised gigante beans, chopped greek salad, feta 16

house smoked pork honey harissa, fresnos, pickled onions and romaine 17

seared shrimp tzatziki, chermoula, romaine, tomatoes, red onion 17

brunch sides

daisyfield farms bacon 6

home fries 4

greek country sausage 6

toasted pullman w/seasonal jam & apple butter 4

we respectfully accept 3 credit cards per table