

KELLARI

We Support
Sustainability

SEASONAL BRUNCH MENU

Bar Happy Hour
3-9 daily

SOUPS & SALADS

Soup of the Day
chef's daily selection 14.95

Prasini
romaine hearts, scallion, dill, capers, feta cheese dressing 17.95

Greek Salad
tomatoes, cucumbers, peppers, red onions, feta, Greek vinaigrette 18.95

Roka Salata
arugula, beets, parmigiana, fresh herbs, almond garlic 18.95

Kellari Salata
organic greens, tomatoes, onions, red wine vinaigrette 17.95

APETIZERS - SHARING PLATES

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1dz 32

Kellari Chips
eggplant & zucchini chips, tzatziki 18.95

Spanakopita
spinach, feta phyllo pie 17.95

Kalamari
fresh Rhode island, choose grilled or pan fried 22.95

Octopus
char-grilled, red onion, bell pepper, capers, olive oil red wine vinegar 26.95

"Pikilia" Spreads
Taramosalata, tzatziki, melitzanosalata, tirokafteri 22.95

MAIN COURSES

Horiatiki Omeleta
spinach, feta, leeks, omelet 18.95

French Toast
house challah, fresh berries, walnuts 18.95

Lamb Salad
feta, tomato, onions, spinach, pita crouton toasted chick pea lemon olive oil emulsion 26.95

Eggs Benedict
Canadian Bacon, poached egg, hollandaise 23.95

Salmon Benedict
cured salmon, pita, hollandaise 27.95

Solomos
salmon, grilled garden vegetables 34.95

Kellari Burger
1/2 lb Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries 22.95

Chicken Souvlaki
grilled chicken skewered breast, tomato, tzatziki, hand-cut fries 26.95

Whole Lavraki
Mediterranean sea bass, horta 44.95

Pidakia
grilled lamb chops, roast lemon potatoes 48.95

Seafood Safran Fettuccini
shrimps, mussels, calamari in a tomato garlic sauce 42.95

Consuming **raw** or undercooked meats, poultry, **seafood**, **shellfish**, eggs or unpasteurized milk may increase your risk of foodborne illness.

All our seafood & meats are antibiotic free and naturally raised

BOTTOMLESS BRUNCH

Served 11:30 AM - 3:00 PM

Pre-Fixe 44.95 (2 hour limit)

Bloody Mary, Sparkling & Orange Mimosas

FIRST COURSE

Soup of the Day - chef's daily soup preparation

Prasini - romaine hearts, scallions, dill,

Calamari - grilled, olive oil lemon

Spanakopita - crispy phyllo pie with spinach, feta

MAIN COURSE

Eggs Benedict, Canadian Bacon, poached egg, hollandaise

Salmon Benedict, house cured salmon, poached egg, pita, hollandaise

Seafood Linguine - herbs, cured tomato, basil

Kellari Burger - Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries

Chicken Souvlaki - grilled chicken skewered breast, warm pita, onion, tomato, tzatziki, hand-cut fries

Lamb Salad - feta, tomato, onions, spinach, pita crouton toasted chick pea lemon olive oil emollition

French Toast, house challah, fresh berries, walnuts

Horiatiki Omeleta, spinach, feta leeks, house potatoes

DESSERT

Giaourtopita - a light yogurt cheesecake style mousse cake

Fresh Greek Yogurt - honey, walnuts & sour cherry preserves

Greek Delights - honey walnut & sugar butter cookies

Wine by the Glass

SPARKLING

Brut, Amalia, Greece 14

Blanc de Blanc 16

ROSE

Rose, Pink Bang, Greece 14

Sparkling Rose, Aurelia, Greece 15

WHITE

Moscofilero, White Dot, Greece 13

Assyrtiko, Lykovouno, Greece 12

Assyrtiko, Plano, Greece 15

Chardonnay, Bernier, France 14

Chardonnay, Deloach, California 15

Sauvignon Blanc, Man, South Africa 14

RED

Pinot Noir, Avalon, California 14

Pinot Noir, Nielson, Santa Barbara, CA 15

Cabernet Sauvignon, Mondavi, Napa 15

Cabernet Sauvignon, Kunde, Sonoma 14

Syrah, Avantis, Greece 14

Mallbec, Agua de Piedra, Argentina 14

For Private Events Please Visit us at www.kellaridc.com