

SEASONAL BRUNCH MENU

BEVERAGES

Bloody Mary 14	Mimosa 15
Sparkling Wine 14	Fine Herbal Tea 4.25
Bellini 14	Espresso 4.50 Cappuccino 5.25

APPETIZERS

SOUPA IMERAS

soup of the day 14.95

MAROULI SALAD

romaine, pistachio, dill, scallions, feta evoo vinaigrette 16.95

GREEK SALAD

tomatoes, onions, cucumbers, olives, peppers and feta 22.95

“PIKILIA” TRADITIONAL SPREADS

tarama, tzatziki, melitzanosalata, tirokafteri 22.95

ZUCCHINNI KEFTE

croquettes, tomato aioli 19.95

KALE CAESAR SALAD

parmesan, croutons 17.95

KAVOUROKEFTES

wild caught jumbo crab cakes, spicy harissa yogurt 25.95

COUNTRY PIE

spanakopita style, spinach & kale, scallions & feta 18.95

OCTOPODI

grilled sustainable octopus, hummus 27.95

RHODE ISLAND KALAMARI

fried or charcoal grilled 19.95

MAIN COURSES

LOBSTER RAVIOLI

Champagne fennel cream sauce & parmesan 35.95

WHOLE LAVRAKI

charcoal grilled with Ionian tsigaria vegetables & lemon potatoes 42.95

MUSHROOM RAVIOLI

Artisanal mushroom ravioli, cream sage sauce & parmesan 25.95

LOBSTER SOUVLAKI

wrapped in pita, served with fries 32.95

PAIDAKIA

Grilled pasture raised four lamb chops, broccoli rabe & roasted lemon potatoes 48.95

LAMB SHANK

red wine rosemary sauce, feta potato puree 36.95

FILET MIGNON

8 oz aged beef filet, thyme glaze, served with sauté greens roasted potatoes 48.95

SIDES

Bacon - Thick cut Duroc Farm’s bacon ...8.95

”Horta” - Steamed wild mountain greens ...11.95

Loukaniko - Greek orange scented sausage...8.95

Sautéed Spinach - Garlic and olive oil...12.95

Truffled Greek Fries - Feta and oregano...8.95

Brussel Sprouts - Balsamic and almond flakes...12.95

For special events, please visit us at www.kellariny.com

BRUNCH CLASSICS

EGGS BENEDICT

two poached eggs, smoked ham, hollandaise on English muffin 22.95

SALMON BENEDICT

two poached eggs, hollandaise on tsoureki toast 25.95

FROUTALIA “GREEK FRITTATA”

with Greek orange scented sausage, potato, onions, peppers & kasseri 18.95

AVOCADO TOAST

grilled country bread, avocado, two poached eggs, feta & coleslaw 22.95

TSOUREKI TOAST

egg dipped Greek toast, brandy, mixed berries & honey 18.95

BURGER

short rib/brisket blend, caramelized onions, aged Wisconsin cheddar, and fries 22.95

KALE SHRIMP SALAD

grilled shrimp, onions, tomato, & cucumber 27.95

SALMON BURGER

lettuce, grilled onion, pickled beet, caper aioli & sweet potato chips 24.95

ADD BOTTOMLESS | unlimited - \$22 per person for two hours
(WITH ANY ENTRÉE OR PRIX-FIXE MENU)

Sparkling | Mimosas | Bellini

PRIX FIXE BRUNCH

Three Courses 39.95

FIRST COURSE *Choice of:*

SOUPA IMERAS

Soup of the day

KALE CAESAR SALAD

parmesan cheese, croutons

COUNTRY PIE

spanakopita style with seasonal garden greens & feta

VEGETARIAN KEFTE

zucchini croquettes with tomato aioli

MAIN COURSE *Choice of:*

EGGS BENEDICT

poached eggs, smoked ham, hollandaise on English muffin

SOLOMOS

char-grilled sustainable salmon, Beluga lentils & roasted beets

SALMON BURGER

lettuce, onion, beet, caper aioli & sweet potato chips

KALE SHRIMP SALAD

grilled shrimp, onions, tomato & cucumbers

MUSHROOM RAVIOLI

artisanal mushroom ravioli, cream sage sauce & parmesan

KOTOPOULO

grilled skewered free-range chicken breast, tzatziki, truffle fries

DESSERT *Choice of:*

Sokolata Kormos | Yogurt Cake | Ice Cream
Traditional Greek Cookies