

BRUNCH MENU

APPETIZERS

AVGOLEMONO SOUPA

chicken egg-lemon soup 15.95

MEDITERRANEAN KALE

watercress, baby kale, cretan graviera cheese, quinoa, chickpeas 18.95

GREEK SALAD

tomatoes, onions, cucumbers, olives, peppers, and feta 24.95

'PIKILIA TRIO'

choice of 3 of our homemade spreads 22.95
tzatziki | taramasalata | tyrokafteri | fava | skourdalia

ZUCCHINI KEFTE

zucchini croquettes, chili aioli 19.95

HALLUMI PSITO

apple, fig, honey, lemon zest 18.95

SESAME SPANAKOPITA

filo wrapped pie, spinach, scallions & feta 18.95

KAVOUROKEFTEDES

jumbo lump crab cake served with lemon mustard 28.95

OCTOPODI

charcoal grilled sustainable octopus with hummus 27.95

PATAGONIAN CALAMARI

south american baby calamari, lightly fried 19.95

MAIN COURSES

KOTOPOULO

grilled skewered free-range chicken, tzatziki, fries 28.95

LAVRAKI

charcoal grilled with spinach and lemon potatoes 46.95

SOLOMOS

za'atar crusted salmon, sauteed spinach & kale, fingerling potatoes, shallot confit, and tahini sauce 32.95

WILD MUSHROOM KRITHAROTO

Greek orzo with wild mushrooms with a graviera, garlic sour cream 23.95

ASTAKOMAKORANADA

Maine lobster with linguine pasta, and an aromatic tomato bisque 49.95

SPINACH LINGUINE

feta, basil lemon sauce 26.95

PAIDAKIA

grilled pasture raised lamb chops, asparagus & lemon potatoes 48.95

FILET MIGNON

8oz filet mignon with choice of side 52.95

SIDES - V

SAUTÉED SPINACH - garlic and olive oil

LOUKANIKO - Greek orange scented sausage 11.95

BACON - Canadian strip bacon

KELLARI FRIES - feta-truffle mousse

ASPARAGUS - grilled, ladolemano drizzle

BROCOLLINI - garlic & spicy feta

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

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

KELLARI BURGER

short rib/brisket blend, caramelized onions, metsovone cheese, and fries 24.95

STEAK & EGGS

4oz filet mignon, two fries eggs & fries 39.95

ADD BOTTOMLESS

\$22 per person

unlimited brunch classic cocktails for 2 hours

sparkling wine | bloody mary's | mimosas | bellinis

PRIX FIXE BRUNCH

Three Courses \$39.95 (not available for parties over 12p)

FIRST COURSE

SOUPA IMERAS

soup of the day

TOMATO ARUGULA SALAD

sliced beefsteak tomato, onions, oregano, graviera flakes, evoo

SESAME SPANAKOPITA

filo wrapped pie, spinach, scallions & feta

ZUCCHINI KEFTE

zucchini croquettes, chili aioli

SECOND COURSE

EGGS BENEDICT

two poached eggs, smoked ham, hollandaise on English muffin

SOLOMOS

za'atar crusted salmon, sauteed spinach & kale, fingerling potatoes, shallot confit, and tahini sauce

KELLARI BURGER

short rib/brisket blend, caramelized onions, metsovone cheese, and fries

TSOUREKI TOAST

egg dipped Greek toast, brandy, mixed berries & honey

SPINACH LINGUINE

feta, basil lemon sauce

KOTOPOULO

grilled skewered free-range chicken, tzatziki, fries

DESSERT

choice of:

Sokolata Kormos

Lemon Yogurt Tart

Ice Cream

Greek Cookies

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WE'RE OPEN

Lunch Mon-Fri 11:30 am - 3 pm Brunch Sat-Sun 11:30 am - 3 pm

Dinner Mon-Thurs 4 pm - 10:30 pm
Sunday 4 pm - 10 pm
