

BRUNCH MENU

APPETIZERS

AVGOLEMONO SOUPA

chicken egg-lemon soup 16.95

MAROULI KALE

romaine, baby kale, feta, dill, green onion, endive, lemon-oil vinaigrette 19.95

GREEK SALAD

tomatoes, onions, cucumbers, olives, peppers, and feta 26.95

‘PIKILIA TRIO’

choice of 3 of our homemade spreads 24.95
tzatziki | taramasalata | tyrokafteri | fava | skourdalia

ZUCCHINI KEFTE

zucchini croquettes, chili aioli 21.95

HALLUMI PSITO

apple, fig, honey, lemon zest 20.95

SESAME SPANAKOPITA

filo wrapped pie, spinach, scallions & feta 20.95

KAVOURI KEFTE

jumbo lump crab cake served with lemon mustard 26.95

OCTOPODI

charcoal grilled sustainable octopus with hummus 32.95

PATAGONIAN CALAMARI

south american baby calamari, lightly fried 26.95

GRILLED CALAMARI

squid ink tarama, trahana, tomato chopped salad 26.95

MAIN COURSES

KOTOPOULO

grilled skewered free-range chicken, tzatziki, fries 36.95

LEMON-DILL HALIBUT-Ω3

seared wild Alaskan halibut, artichoke, mushroom fricassee 56.95

SOLOMOS

za’atar crusted salmon, sauteed spinach & kale, fingerling potatoes, shallot confit, and tahini sauce 38.95

VEGAN PASTITSIO

bucatini, plant based meat, bechamel, tomato basil 32.95

SEAFOOD YOUNG

shrimp, calamari, clams, orzo, tomato feta sauce 49.95

SPANAKI LINGUINE

feta, basil lemon sauce 29.95

PAIDAKIA

grilled pasture raised lamb chops, asparagus & lemon potatoes 64.95

FILET MIGNON

8oz filet mignon with choice of side 68.95

SIDES - V

SAUTÉED SPINACH - garlic and olive oil

BACON - Canadian strip bacon

ASPARAGUS - grilled, ladolemano drizzle

LOUKANIKO - Greek orange scented sausage

KELLARI FRIES - feta-truffle mousse

BROCOLLINI - garlic & spicy feta

13.95

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 24.95

SALMON BENEDICT

two poached eggs, hollandaise on tsoureki toast 28.95

FROUTALIA “GREEK FRITTATA”

with Greek orange scented sausage, potato, onions, peppers & kasseri 21.95

AVOCADO TOAST

grilled country bread, avocado, two poached eggs, feta & coleslaw 25.95

TSOUREKI TOAST

egg dipped Greek toast, brandy, mixed berries & honey 21.95

KELLARI BURGER

short rib/brisket blend, caramelized onions, metsovone cheese, and fries 26.95

STEAK & EGGS

4oz filet mignon, two fried eggs & fries 44.95

ADD BOTTOMLESS

\$26 per person

Unlimited brunch classic cocktails for 2 hours

Sparkling Wine | Bloody Mary’s | Mimosas | Bellinis

PRIX FIXE BRUNCH

Three Courses \$42.95 (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

SPANAKI 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