

KELLARI

We Support
Sustainability

SUMMER 2021 BRUNCH MENU

Bar Happy Hour
4-7

SOUPS & SALADS

Soup of the Day - chef's daily selection 12.95

Prasini - romaine hearts, scallion, dill,
capers, feta cheese dressing 14.95

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

Roka - arugula, beets, walnuts, balsamic vinaigrette 16.95

Kellari - organic greens, tomatoes, onions, red wine vinaigrette 14.95

SHARING PLATES

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1dz 32

Kellari Chips - eggplant & zucchini chips, tzatziki 17.95

Saganaki - brandy flaming Kefalograviera cheese 17.95

Spanakopita - spinach, feta phyllo pie 15.95

Calamari - choose grilled or pan fried 19.95

Octopus ^{GF} - char-grilled, red onion, bell pepper,
capers, olive oil red wine vinegar 26.95

Salmon Tartare - sashimi grade salmon, orange zest, extra
virgin olive oil 18.95

Pikilia - spread sampler served with grilled pita 22.95

MAIN COURSES

Horiatiki Omeleta - spinach, feta, leeks, omelet 18.95

French Toast - house challah, fresh berries, walnuts 16.95

Lamb Salad - feta, tomato, onions, spinach, pita crouton
toasted chick pea lemon olive oil emulsion 24.95

Salmon Benedict - cured salmon, pita, hollandaise 23.95

Solomos - sustainable salmon, grilled garden vegetables
29.95

Kellari Burger - 1/2 lb Angus burger, feta, cured tomato,
spinach, tzatziki, hand-cut fries 19.95

Chicken Souvlaki - grilled chicken skeward breast, to-
mato, tzatziki, hand-cut fries 24.95

Whole Lavraki - Mediterranean sea bass, horta 42.95

Pidakia - grilled lamb chops, roast lemon potatoes 45.95

Seafood Safran Fettuccini - shrimps, mussels, calamari
in a tomato garlic sauce 38.95

All seafood & meats are antibiotic
free and naturally raised

BOTTOMLESS BRUNCH

Served 11:30 AM - 3:00 PM

Pre-Fixe 39.95 (2 hour limit)

Bloody Mary, Sparkling & Orange Mimosas

FIRST COURSE

Soup of Day, today's fresh soup

Spanakopita, spinach, feta, crispy phyllo

Prasini romaine, scallions, dill, capers, feta
cheese dressing

Calamari grilled

*

MAIN COURSE

Eggs Benedict, Canadian Bacon, poached egg, hollan-
daise

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

Horiatiki Omeleta, spinach, feta leeks, house pota-
toes

French Toast, house challah, fresh berries, walnuts

Seafood Linguini - herbs, cured tomato, basil

Lamb Salad, feta, tomato, onions, spinach, emulsion

Chicken grilled chicken skeward breast, tomato, tzat-
kiki, hand-cut fries

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

*

DESSERT

Chocolate Mousse Cake

Yogurt Cake
Ice Cream

All our seafood & meats are antibiotic
free and naturally raised

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