

psomi

BREAKFAST

the americani 16

house cured + smoked thick cut bacon, scrambled CF egg, caramelized onion, american cheese, seedy bun
sub buttery flaky croissant +4; sub grass-fed elysian fields braised leg of lamb +11

loukoumades 15 (v, df)

greek doughnuts, baklava nuts, greek honey

psomi bagel special 17 (v)

avocado, cucumber, tomato, shaved red onion, sprouts, whipped cream cheese
*add chilled house cured wild caught salmon +12, *CF eggs +6*

strapatsada 15 (v)

greek scramble with caramelized onion, roasted cherry tomato, creamy feta, grilled baguette
add chilled house cured wild caught salmon (recommended on the side) or grass-fed pork gyro +12; add bacon +11, add elysian fields braised leg of lamb +16

avocado psomi 17 (v)

whipped feta, avocado, tomato, sprouts, pepperoncini, sesame wheat
*add chilled house cured wild caught salmon +12, *CF egg +3*

med morning yogurt bowl 16 (v, gf)

fresh berries, house granola, mint, greek thyme honey

everything but the bagel yogurt bowl 17 (gf)

house cured wild caught salmon, cucumber, pickled red onion, tomato, crispy capers, everything seasoning

bougatsa french toast 22 (v)

greek custard stuffed brioche, fresh berries, bourbon maple syrup

benedict 24

house cured wild caught salmon, thick-cut bacon, or grass-fed pork gyro, *CF poached eggs, honey herb biscuit, kefalagraviera béchamel

SIDES

house cured + smoked, extra thick-cut bacon 11

chilled house cured wild caught salmon, grass-fed pork gyro, feta-brined organic roasted chicken, organic chicken souvlaki 12

grass-fed elysian fields braised lamb leg, grilled wild caught salmon; grilled octopus 16

*CF, free-range, grain-free egg 3

fresh berries 8

house-cut fries or pita chips 10

served with our scratch ketchup + kalamata aioli

(v)-vegetarian (vg)-vegan (df)-dairy free

sesame wheat toast; butter or jam 5

mixed green salad 7

whole avocado 6

potato salad 10

block of feta 6

pita 5

vegetable crudité 8



bread basket 14 (v)

psomi breads

le meunier butter, organic EVOO, house jam

DIPS

treis 22 (v)

tzatziki, melitzanosalata, + favosalata, served with warm pita + veg crudité
**sub whipped feta +4; add whipped feta +6*

tzatziki 14 (v)

greek yogurt, cucumber, garlic

melitzanosalata 14 (vg)

roasted eggplant, tomato, fresh herbs, garlic

favosalata 14 (vg)

santorini yellow split pea puree, lemon, organic EVOO our take on "hummus"

whipped feta 16 (v)

feta whipped to a creamy texture, nothing added!
all dips served with warm pita; swap pita for veg crudité +5

SALADS

add chilled house cured wild caught salmon, grass-fed pork gyro, organic souvlaki chicken, or feta-brined organic roasted chicken +12, add elysian fields grass-fed braised lamb leg, grilled octopus wild caught grilled shrimp, or wild caught grilled salmon +16

grilled octopus horiatiki 30 (df)

tomato, cucumber, bell pepper, red onion, pepperoncini, crispy za'taar chickpeas, crusty baguette *add feta block +5*

tarpon greek 19 (v)

potato salad, chopped romaine, tomato, green onion, pepperoncini, kalamata olives, watermelon radish, feta, greek vinaigrette

horiatiki 24 (v)

tomato, cucumber, bell pepper, red onion, pepperoncini, kalamata olive, crispy capers, chunk of feta, crusty baguette

greek chick 28 (gf)

feta-brined organic roasted white + dark chicken, seasonal mixed lettuces, heart of palm, red onion, sprouts, feta, dijon vinaigrette, fries

please note, all white meat cannot be substituted, if you would like white meat, sub grilled souvlaki chicken

GREEK SPECIALTIES

lemon chicken orzo soup

cup 8, bowl 16

can be served without chicken and/or orzo

**take some home! pint 14, quart 20*

dolmades 16 (gf)

hand-rolled fresh grape leaves, grass-fed beef + rice mix, grilled lemon

octopus ceviche 24 (df)

bell pepper, pepperoncini, red onion, avocado, pita chips

kolokithokeftedes 15 (v)

zucchini + sweet onion fritter, tzatziki, dijon arugula

keftedes 16 (df)

grass-fed beef meatballs, arugula, grilled lemon

saganaki 19 (v)

creamy kefalagraviera cheese wrapped in phyllo, greek honey + toasted sesame

served in a sizzling terracotta skillet; please allow 15 minutes

PITAS

brunch 2026

served with house-cut fries or mixed greens; deconstructed as a platter or lettuce wrap for GF option +3 make it dairy free with melitzanosalata or favosalata +2.5, add feta +2.5

lamb pita 26

elysian fields grass-fed braised leg of lamb, tzatziki, tomato, red onion, crunchy pita chips, wrapped in a warm pita

pork gyro 24

hand-stacked grass-fed pork, tzatziki, tomato, red onion, stuffed with house-cut fries, wrapped in a warm pita

chicken souvlaki 24

greek yogurt brined organic breast, tzatziki, tomato, red onion, stuffed with house-cut fries, wrapped in a warm pita
**cannot be dairy free*

shrimp souvlaki pita 29

wild caught jumbo grilled shrimp, tzatziki, tomato, red onion, crumbled feta, stuffed with house cut fries, wrapped in a warm pita

HANDHELDS

served with house-cut fries or mixed greens; deconstructed as a platter or lettuce wrap for GF option +3

greek dip 26

feta-brined organic roasted chicken, kefalagraviera cheese, skordalia aioli, caramelized onion schmaltz, arugula, crusty baguette

farm on your table 20 (v)

avocado, pickled green tomato, shaved jicama, sprouts, whipped feta, sesame wheat bread
**make it vegan with melitzanosalata or favosalata +2.5*

blta 22

house-smoked thick-cut bacon, butter lettuce, pickled green tomato, avocado, skordalia aioli, sesame wheat

smash burger 26

grass-fed beef double patty, american cheese, caramelized onion, psomi burger sauce, seedy bun

keftedes sub 25

grass-fed beef greek meatballs, skordalia aioli, feta horseradish, arugula, crusty baguette

lamb burger 29

elysian fields grass-fed american lamb, butter lettuce, tomato, caramelized onion, whipped feta, skordalia aioli, seedy bun

PLATES

arni 28

elysian fields braised lamb shank, sweet onion, creamy feta, wrapped in phyllo, served on a bed of tzatziki
please allow 15 minutes

pan spanakopita 20 (v)

spinach, sweet onion, + feta mixture, wrapped in crispy, flaky phyllo, served in a sizzling terracotta skillet
please allow 10 minutes

byob (build your own [pizza] boat) 16 (v)

artisanal greek pizza topped with creamy feta + mozzarella, garnished with a bed of dijon arugula
*add caramelized onion or roasted tomatoes +3; *CF egg or avocado +6; pork gyro meat or house cured wild caught salmon +12; bacon +11; elysian fields braised leg of lamb +16*

spanakopita strata 15 (v)

fluffy CF egg bread pudding stuffed with spinach + whipped feta, topped with a creamy kefalagraviera bechamel, served in a sizzling terracotta skillet
*add *CF egg or caramelized onion +3 add pork gyro meat, house cured wild caught salmon +12, add thick-cut bacon lardons +11 add braised lamb +16*

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coffee + espresso, afternoon roasters

- drip 4; refill 1
- double espresso 4.25
- cold brew 4.5
- latte 5
- cappuccino 4.75
- flat white 4.5
- americano 4.25
- cortado 4.5; *try it elais's way with a splash of organic EVOO +1*
- greek frappé 8; *served chilled only*
- boozy frappé 18
- lavender ube frappé 9
- ceremonial matcha latte 10
- greek honey matcha latte 12

milk, grass-fed

- whole
- non-fat
- half and half

alt milks, elmhurst +3.5

- almond, oat, pistachio, maple walnut

scratch made syrups +2.5 (df, gf)

- baklava, mocha, vanilla, lavender ube (sweet or unsweetened), brown sugar spice, greek honey, seasonal (ask us!)

espresso tonic 10

- mediterranean tonic, fresh lemon, rosemary garnish

add matcha to any drink +6

house made lemonadas

- fresh lemon, organic
- simple syrup, filtered water
- classic lemonade 8
- lavender 10
- sparkly ginger mint 11
- sparkly cucumber matcha 12

citrus fiz 8

- choice fresh citrus, light
- simple, soda water
- lemon
- lime
- grapefruit
- tangerine
- *make it boozy! +10*

fountain 4

- coke, diet coke, sprite, orange fanta, mr. pibb, barqs

bottled sodas 6

- mediterranean tonic, grapefruit, ginger beer, sicilian lemonade

zagori water 1L glass bottle 8

- still; sparkling

fresh squeezed juice 10

- tangerine, grapefruit, seasonal (ask us!)

teas

- iced 6;** *caffeinated*
- blackberry sage; black
- strawberry basil; green

black 5

- english breakfast
- earl greyer
- earl greyer (decaf)

green 5

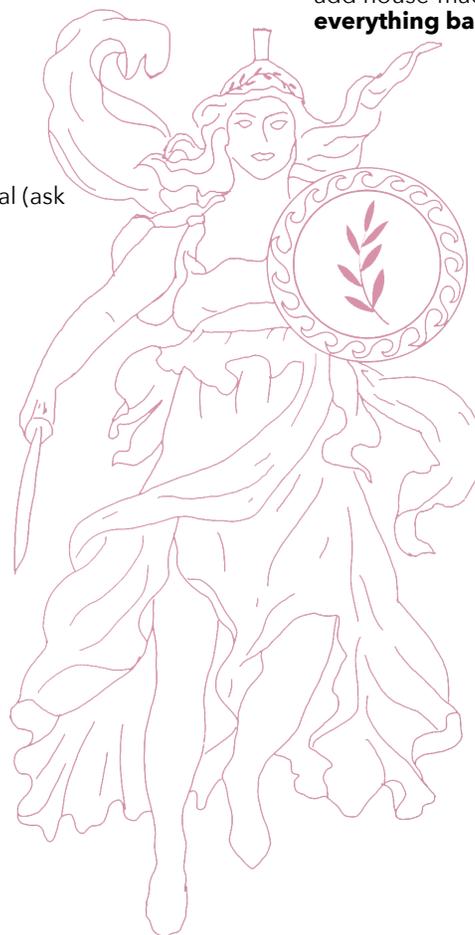
- dancing leaves

herbal (decaf) 5

- hibiscus (biodynamic)

hygieia; greek medicine ball 9

- dancing leaves, fresh lemon, citrus peel, greek honey
- *add old forester +8*



all proteins are grass-fed, antibiotic + hormone free; we proudly use local, organic ingredients to our fullest abilities. WE ARE PROUDLY A SEED OIL FREE ESTABLISHMENT!

please note our chicken is hand-pulled and olives are hand-pitted, we do our best to avoid any but please be mindful of pits + bones!!

psomi is glad to provide you with custom cakes and desserts! all outside items will incur a \$35 cutting fee.

out of respect for guests waiting, seatings are limited to 1.5 hours

consumer advisory: *raw or undercooked meat, poultry, seafood, or eggs may increase risk of illness*

breads

- psomi (greek country sourdough), boule 12
- kalamata olive + feta ciabatta 5 (weekends only)
- sesame wheat, loaf 14
- kids bread (light sourdough), loaf 14
- baguette 9
- cranberry walnut, boule 9
- pita pack (4 pitas) 12
- tsoureki 14 (pre order only)
- croissant cinnamon loaf 24 (limited quantities available at parea market)

crostinis 6, by the 1/2 dozen

psomi bagels 5/ea

- everything, cinnamon raisin, plain, sesame
- your choice of whipped cream cheese or le meunier butter
- add house-made jam +2

everything bagel 3.5

brioche bread pudding muffin 8

- blueberry crumble; valrhona dark chocolate

vegan vanilla cake 7 (vg)

- moist vanilla EVOO cake topped topped with fresh berries

raspberry orange almond cake 7 (vg)

- EVOO almond cake dotted with raspberries, dusted with powdered sugar

baklava coffee cake 10

- buttermilk cake, baklava streusel

herb biscuit 6

- greek thyme honey

spanakopita 8

- creamy spinach + feta mix wrapped in pastry

tyropita 6.5

- whipped feta mixture wrapped in phyllo

yiayia's koulouria 6, by the 1/2 dozen

- seeded butter cookie braids; perfect for dipping in coffee or tea

ladokoulouria 6 (vg), by the 1/2 dozen

- seeded olive oil orange spiced cookie

mama's baklava 4.5

- family recipe that never disappoints

bougatsa 7

- greek custard wrapped in pastry, powdered sugar dust

big af cookies 5/ea

- chocolate chip; monster

mushroom tyropita 6.5

- creamy mushroom + thyme, whipped feta béchamel, wrapped in phyllo

apple bougatsa tart 7.5

- ginger-spiced apple pie filling, bougatsa custard, baklava crumble

bacon and cheese biscone 6

- if a biscuit and a scone had a baby...

croissant 9/ 10

- butter; valrhona chocolate

croissant cinnamon roll 10 (*sells out quickly!*)

spanakopita quiche 9

- creamy spinach + feta mix, egg custard

bacon quiche 10

- house-cured bacon lardons, kefalagraviera cheese

all breads and baked goods are made in-house + on-site **daily, please note daily selection of and **availability** of bakery goods may vary! ask your server for specials! All pastries are available for reservation pre-order and catering. Use bar code below to place your order!*



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