

# 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 egg +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 wild caught house cured 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

## 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

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



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

## 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'atar 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*

breakfast + lunch 2026

## PITAS

*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, feta mixture, 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 +2.5; \*CF egg or avocado +6; pork gyro meat or wild caught chilled house cured salmon +12; bacon +11; elysian fields braised leg of 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**

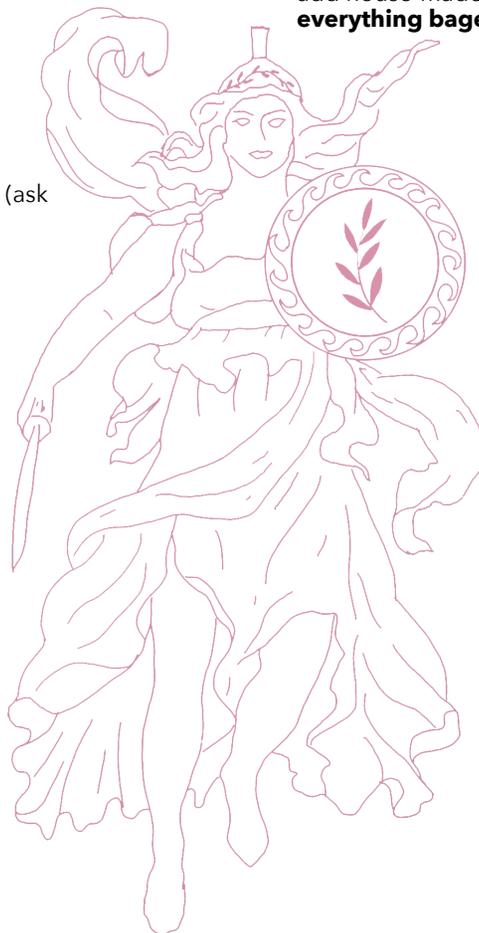
- dancing leaves

**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 ball 3.5**

**bricche 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!*



*\*we sell out quickly but **MOST** items can be baked fresh for you in about 25 minutes. Ask your server if you would like an item that is sold out!*

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