

psomi

BREAKFAST

the american 16

house cured + smoked thick cut bacon, scrambled CF egg, caramelized onion, american cheese, seedy bun
sub buttery flaky croissant +3; 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 house cured wild caught salmon +12, CF egg +6

strapatsada 15 (v)

greek scramble with caramelized onion, roasted cherry tomato, creamy feta, grilled baguette
a add house cured wild caught salmon 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 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 maple syrup

SIDES

house cured + smoked, extra thick-cut bacon 11

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 4

mixed green salad 7

whole avocado 6

potato salad 9

block of feta 5

pita 3

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 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 28 (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 22 (v)

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

greek chick 24 (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 18

dolmades 16 (gf, df)

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 15 (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

breakfast + lunch 2025

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 22

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

chicken souvlaki 22

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 19 (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 25

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 28

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 18 (v)

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

byob (build your own [pizza] boat) 15 (v)

artisanal greek pizza topped with creamy feta + mozzarella, garnished with a bed of dijon arugula
add caramelized onion or roasted tomatoes +2.5; egg or avocado +6; pork gyro meat or wild caught house cured salmon +12; bacon +11; elysian fields braised leg of lamb +16

COFFEE + TEA + MORE

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 +2.5

almond, oat, pistachio, maple walnut

scratch made syrups +2 (df, gf)

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

espresso tonic 10

mediterranean tonic, fresh lemon, rosemary garnish

teas 5

iced; caffeinated

blackberry sage; black
strawberry basil; green

black

english breakfast
earl greyer
earl greyer (decaf)

green

dancing leaves

herbal (decaf)

hibiscus (biodynamic)

hygieia; greek medicine ball 9

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

citrus fiz 8

choice fresh citrus, light
simple, soda water
lemon
lime
grapefruit
tangerine

**make it boozy! +8*

fountain 4

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

bottled sodas 6

mediterranean tonic, grapefruit,
ginger beer, sicilian lemonade

water 1L glass bottle 8

acqua panna
san pellegrino

fresh squeezed juice 10

tangerine, grapefruit, seasonal (ask us!)

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 18 (limited quantities available at pareia market)

crostinis 6, by the 1/2 dozen

psomi bagels 4.5/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

brioche bread pudding muffin 7

blueberry crumble; valrhona dark chocolate

vegan vanilla cake 6.5 (vg)

moist vanilla EVOO cake topped topped with fresh berries

raspberry orange almond cake 6.5 (vg)

EVOO almond cake dotted with raspberries, dusted with powdered sugar

baklava coffee cake 10

buttermilk cake, baklava streusel

herb biscuit 5.5

greek thyme honey

spanakopita 8

creamy spinach + feta mix wrapped in pastry

tyropita 6.5

whipped feta mixture wrapped in phyllo

yiayia's koulouria 5.5, 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 6.5

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 5.5

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

croissant 9/ 10

butter; valrhona chocolate

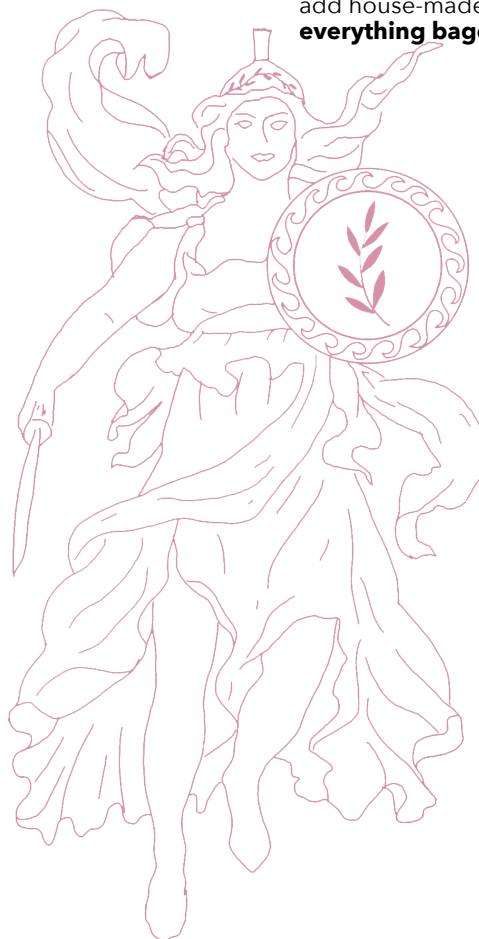
croissant cinnamon roll 9 (sells out quickly!)

spanakopita quiche 9

creamy spinach + feta mix, egg custard

bacon quiche 9

house-cured bacon lardons, kefalagraviera cheese



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

**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!*



BAKERY