

avli

TAVERNA

GREEK YOGURT

- BUILD YOUR OWN BREAKFAST BOWL** 9
Greek yogurt served with traditional and healthy toppings ✓
- berries - nuts - honey - Greek preserves - granola -

GRAINS

 served with fresh fruit

- TSOUREKI FRENCH TOAST** 12
traditional greek bread similar to brioche, fresh fruit, Greek honey ✓
- GREEK HONEY PANCAKES** 11
fluffy pancakes infused with Greek honey, powdered sugar, syrup ✓

EGGS

 served with smashed potatoes

- THREE EGGS** 11
choose your favorite: scrambled, skillet-style, baked, or fried ✓ GF
- GREEK OMELETTE** 12
three eggs, spinach, feta, onions, tomato ✓ GF
- HORTOPITA & EGGS** 13
two poached eggs served inside our warm wild green pie ✓
- BABAS' STRAPATSADA** 11
tomato and egg scramble, feta, oregano ✓ GF

SIDES

- GREEK FRIES** 4
- GREEK SAUSAGE** 4
- APPLEWOOD BACON** 4
- TOASTED BREAD SOLDIERS "EVZONES"** 3
- SMASHED POTATOES** 3

SPREADS

 served with pita bread

- TARAMA** 9
traditional cod roe dip
- TZATZIKI** 9
yogurt and cucumber ✓ GF
- TIROKAFTERI** 9
spicy feta ✓ GF
- MELITZANOSALATA** 9
roasted eggplant made tableside ✓ VN GF

MEZE

- SAGANAKI** 10
vlachotiri cheese melt topped with peppered figs and honey ✓ GF
- HORTOPITA** 9
Northern Greek-style endive, leek, and spinach filo puff ✓ VN
- ZUCCHINI CHIPS** 12
thin slices fried crispy and served with garlic dip ✓ GF
- TOMATO FRITTERS** 9
tomato, cheese and herb fritters pan fried, yogurt dill sauce ✓
- KATAIFI PRAWNS** 14
four prawns wrapped in shredded filo, boukovo pepper mayo

LUNCH SALADS

ADD CHICKEN 5 - PORK 6 - SHRIMP 8

- GREEK VILLAGE** 9
tomatoes, cucumbers, onions, peppers, olives, feta cheese ✓ GF
- CYPRIT** 9
chickpeas, lentils, quinoa, seeds, nuts, herbs ✓ VN GF
- DIANA** 9
arugula, manouri, grilled pears, walnuts, greek honey dressing ✓ GF

PITA PETITES

- VEGETARIAN** 6
eggplant, zucchini, arugula, feta, caramelized onions, greek slaw ✓
- GREEK CHICKEN** 7
tomato, onions, tzatziki sauce, greek slaw
- BERKSHIRE PORK** 7
onions, fresh basil, garlic aioli, greek slaw
- GRASSFED LAMB** 7
onions, fresh basil, garlic aioli, greek slaw

ENTREES

- PAPOUTSAKIA** 17
grilled eggplant stuffed with tomatoes, onions, peppers ✓ VN GF
- AVLI BURGER** 16
ground lamb shoulder, herbs, spices, spicy feta spread and greek fries
- CHICKEN SHISH KABOB** 18
marinated chicken breast skewers, roasted tomatoes and onions ✓ GF
- OUZO SALMON** 25
baked salmon, fennel, leeks, ouzo, baked in parchment

BRUNCH COCKTAILS

- FROZEN SPECIALTIES** 9
house made specials like Froseand Mastica Lemonade
- MIMOSA** 6
sparkling wine, fresh orange juice
- VISINO CHERRY BELLINI** 9
sparkling wine, Greek sour cherry nectar, fresh juices
- VILLAGE COOLER** 12
gin, mastiha, cucumber-mint liqueur, cardomom bitters, carbonated water
- ICED GREEK MOUNTAIN TEA** 4
freshly brewed Greek mountain tea, mint, lemon, Greek honey (non-alch)

CARAFE SPECIAL (1 ltr)
mimosa \$18 - visino cherry bellini - \$24 - village cooler - \$30