

# psomi

## BREAKFAST

### the americani 12.5

house-cured thick cut bacon, scrambled egg, caramelized onion, american cheese, seedy bun

### loukoumades 10 (v)

greek doughnuts, baklava nuts, greek honey

### psomi bagel special 15 (v)

avocado, cucumber, tomato, shaved red onion, sprouts, whipped cream cheese  
add wild caught house cured salmon +8, free-range egg +2.5

### strapatsada 14 (v)

greek scramble with caramelized onion, roasted cherry tomato, creamy feta, grilled baguette  
add wild caught house cured salmon or pork gyro +8; add bacon +10

### avocado psomi 12.5 (v)

whipped feta, avocado, tomato, sprouts, pepperoncini, sesame wheat  
add wild caught house cured salmon +8, free-range egg +2.5

### med morning yogurt bowl 14 (v)

fresh fruit, house granola, mint, greek thyme honey

### israeli morning yogurt bowl 15 (gf)

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

### benedict 18

house cured wild caught salmon, thick cut bacon, or organic pork gyro, free-range poached egg, herb biscuit, kefalograviera bechamel

### horino 15

free-range egg, thick cut bacon, kefalograviera béchamel, arugula, seedy bun  
choice of house-cut fries or mixed greens

### bougatsa french toast 16.5 (v)

greek custard stuffed brioche, fresh fruit, bourbon maple syrup

## SIDES

house cured, extra thick cut bacon 10

house cured salmon, pork gyro, chicken souvlaki 8

fresh fruit 6

free-range egg 2.5

sesame wheat toast, butter, jam 4

mixed green salad 5

whole avocado 5

fries or pita chips 7

potato salad 6

**bread basket 12**  
psomi breads  
le meunier butter + organic EVOO

## HANDHELDS

served with house cut fries or mixed greens; deconstructed as a platter +3

### greek dip 20

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

### farm on your table 17 (v)

avocado, pickled green tomato, shaved jicama, sprouts, whipped feta, sesame wheat bread  
\*make it vegan with melitzanosalata or favosalata +2

### pork gyro 18.5

hand-stacked organic pork, tzatziki, tomato, red onion, pita  
\*available as lettuce wrap for GF option +2, make it dairy free with melitzanosalata or favosalata +2

### chicken souvlaki 18.5

organic breast, tzatziki, tomato, red onion, pita  
\*available as lettuce wrap for GF option +2, make it dairy free with melitzanosalata or favosalata +2

### blta 18

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

### smash burger 20

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

### keftede sub 20

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

### lamb burger 24

elysian fields american lamb, greek herbs, butter lettuce, tomato, caramelized onion, whipped feta, skordalia aioli, seedy bun

## PLATES

### arni 26

braised american lamb, wrapped in phyllo, tzatziki  
please allow 15 minutes

### pan spanakopita 16 (v)

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

### byob (build your own boat) 13 (v)

greek pizza filled with melty feta and mozzarella, dijon arugula  
add caramelized onion or roasted tomatoes +2; egg or avocado +5; pork gyro meat or wild caught house cured salmon +8; bacon +10

## SWEET TREATS

### frozen greek yogurt 6

creamy tart yogurt, topped with flaky mama's baklava, drizzled with greek thyme honey

brunch  
june 2022

## SALADS

add house-cured salmon, pork gyro, souvlaki chicken, or feta-brined roasted chicken +8, add octopus or wild caught grilled salmon +14

### grilled octopus horiatiki 27

tomato, cucumber, bell pepper, red onion, pepperoncini, crispy za'taar chickpeas

### tarpon greek 18 (v)

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

### horiatiki 19 (v)

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

### greek chick 20 (gf)

organic roasted chicken, seasonal mixed lettuces, heart of palm, red onion, sprouts, feta, dijon vinaigrette, fries

### kolokithia salata 17 (v)

seasonal lettuces, zucchini, shaved onion, crushed marcona almonds, kaseri cheese, herb vinaigrette served atop a warm pita

## FOR THE TABLE

### dolmades 14 (gf, df)

hand rolled fresh grape leaves stuffed with a grass fed beef and rice mix, grilled lemon

### octopus ceviche 22 (df)

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

### keftedes 12 (df)

grass fed beef meatballs, arugula, grilled lemon

### tzatziki 10 (v)

greek yogurt, cucumber, garlic

### melitzanosalata 10 (vg)

roasted eggplant, tomato, fresh herbs, garlic

### favosalata 10 (vg)

santorini yellow split pea puree, lemon, organic EVOO our take on "hummus"  
dips served with warm pita; swap pita for crudité +5

### treis 18 (v)

all the dips, served with warm pita and crudité

\*all dishes and components are made in-house and to order, we appreciate your patience with the kitchen!  
all proteins are antibiotic & hormone free; we proudly use local & organic ingredients to our fullest abilities.  
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.

all breads and baked goods made in-house on-site daily.  
split plate: +\$2.50

please note a 20% gratuity is automatically added to parties of 6 or more.

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

due to system limitation, checks can be split a max of 3 ways

nuts appear in many of our food items, please notify us of allergies

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

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**coffee, bandit st pete**

drip 3.75  
cold brew on tap 4.25  
latte 4.75  
cappuccino 4.25  
americano 3.75  
cortado 4.25  
greek frappé 6  
boozy frappé 14

**milk, dakin farms**

whole  
non-fat  
half and half

**alt milks, califa farm +1.5**

almond, oat

**scratch made syrups +1.5**

baklava, mocha, vanilla

**double espresso 3.5**

**espresso tonic 7.5**

3 cents agean tonic, fresh lemon  
and rosemary garnish

**cucumber matcha soda 7.5**

cucumber matcha simple, soda  
water, fresh lime, cucumber  
garnish

**citrus fiz 7**

fresh lemon or lime juice, light  
simple, soda water

**fountain 3.5**

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

**three cents sodas 6**

aegean tonic, grapefruit, ginger  
beer, gentleman's orange,  
sparkling lemonade,

**water 500ml, 1L**

acqua panna **4, 6**  
san pellegrino **4, 6**

**fresh squeezed juice 7**

tangerine, grapefruit,  
pomegranate

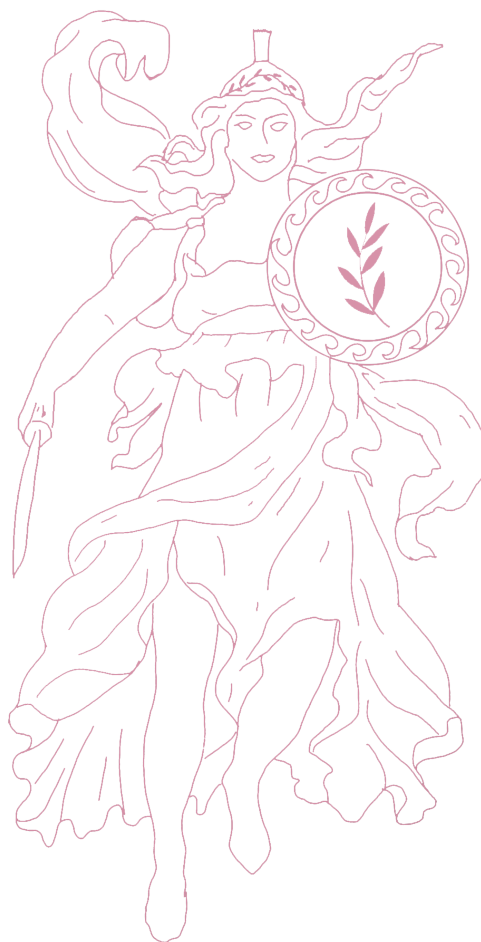
**teas 4**

**iced**  
blackberry sage; black  
strawberry basil; green

**black**  
english breakfast  
earl grey

**green**  
dancing leaves

**herbal (decaf)**  
hibiscus (biodynamic)



**bread**

psomi (greek country sourdough), boule 8  
kalamata olive + feta ciabatta 5  
sesame wheat, loaf 10  
kids bread (light sourdough) 8.5  
baguette 6  
seeded oregano, demi-baguette 5  
cranberry walnut, boule 9  
pita pack (4 uncooked pitas) 10

**crostinis 4**, by the 1/2 dozen

**psomi bagels 4.50/ea**

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

**everything bagel ball 3**

**brioche bread pudding muffin 4.5**

blueberry crumble, mixed berry; valrhona dark chocolate

**vegan vanilla cake 5.5 (vg)**

moist vanilla cake topped with sugar glaze and fresh fruit

**raspberry orange almond cake 5.5 (vg)**

almond cake dotted with raspberries and dusted with  
powdered sugar

**baklava coffee cake 6.5**

buttermilk cake, baklava streusel

**herb biscuit 4.5**

greek thyme honey

**spanakopita 6**

spinach, feta mixture wrapped in pastry

**tyropita 5**

whipped feta mixture wrapped in phyllo

**yiayia's koulouria 4**, by the 1/2 dozen

sweet cookie braids; perfect for dipping in coffee or tea

**ladokoulouria 5 (vg)**, by the 1/2 dozen

olive oil orange spice, toasted sesame

**mama's baklava 4.5**

family recipe that never disappoints

**bougatsa 6**

greek custard, pastry, powdered sugar

**big af cookies 4/ea**

chocolate chip, monster, oatmeal raisin, white chocolate  
cranberry, frosted sugar

**mushroom tyropita 5.5**

creamy mushroom and thyme, whipped feta béchamel,  
wrapped in phyllo

**bougatsa apple berry galette 6**

ginger spiced apple pie filling, greek custard, fresh berries,  
puff pastry

**bacon and cheese biscione 5**

if a biscuit and a scone had a baby

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*\*Please note daily selection of bakery goods may vary!*