

psomi

breakfast + lunch
june 2022

BREAKFAST ALL DAY

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 +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

bougatsa french toast 16.5 (v)

greek custard stuffed brioche, fresh fruit, bourbon maple syrup

SIDES

house cured, extra thick cut bacon 10

sesame wheat toast, butter, jam 4

house cured salmon, pork gyro, chicken souvlaki 8

mixed green salad 5

fresh fruit 6

whole avocado 5

free-range egg 2.5

fries or pita chips 7

potato salad 6

SWEET TREATS

frozen greek yogurt 6

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

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,

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

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 limbitability, 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

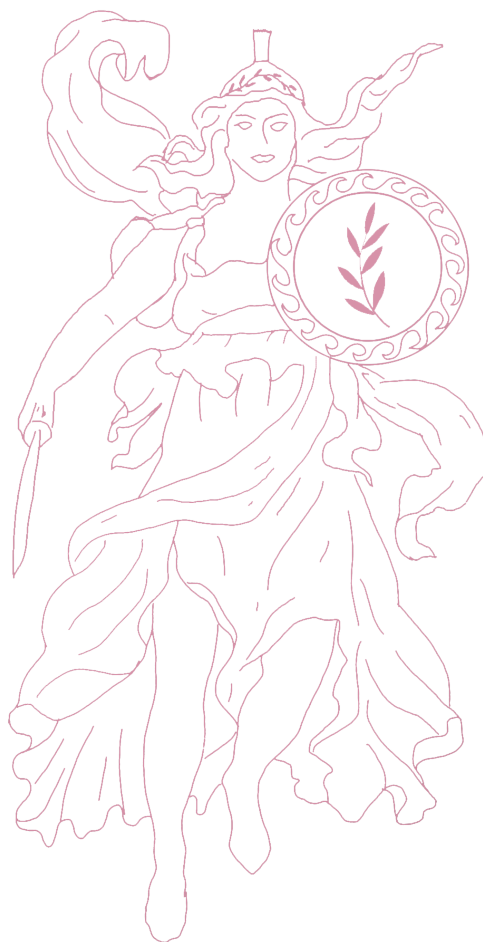
teas 4

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!*