

psomi

BREAKFAST

the americani 12

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

loukoumades 8 (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

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 (v)

whipped feta, avocado, tomato, sprouts, pepperoncini, sesame wheat
add wild caught house cured salmon +8

med morning yogurt bowl 12 (v)

fresh fruit, granola, mint, greek thyme honey

israeli morning yogurt bowl 14 (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, cage free poached egg, herb biscuit, kefalograviera bechamel

horino 15

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

bougatsa french toast 16 (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
cage-free 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 10
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

hand-stacked organic pork gyro, tzatziki, tomato, red onion, warm pita *lettuce wrap +2, make it dairy free with melitzanosalata or favosalata +2

chicken souvlaki 18

organic breast, tzatziki, tomato, red onion, warm pita *lettuce wrap +2, try it with our melitzanosalata or favosalata +2

blta 18

house cured extra thick cut bacon, butter lettuce, pickled green tomato, avocado, skordalia aioli, grilled psomi

smash burger 20

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

lamb burger 24

american lamb, greek herbs, caramelized onion, butter lettuce, tomato, whipped feta, seedy bun

keftede sub 20

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

PLATES

arni 26

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

pan spanakopita 15 (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
april 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 17 (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 18

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

kolokithia salata 16 (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 18 (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 17 (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 egg olives are hand-pitted, any, please do not order if you are allergic to nuts.
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; we appreciate you respecting our 2 hour table limit.
please note a 20% gratuity is automatically added to parties of 6 or more.
due to system limitation, checks can be split a max of 6 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 12

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

sparkling espresso cider 7.5

fresh apple cider simple,
ginger beer float, apple chip
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

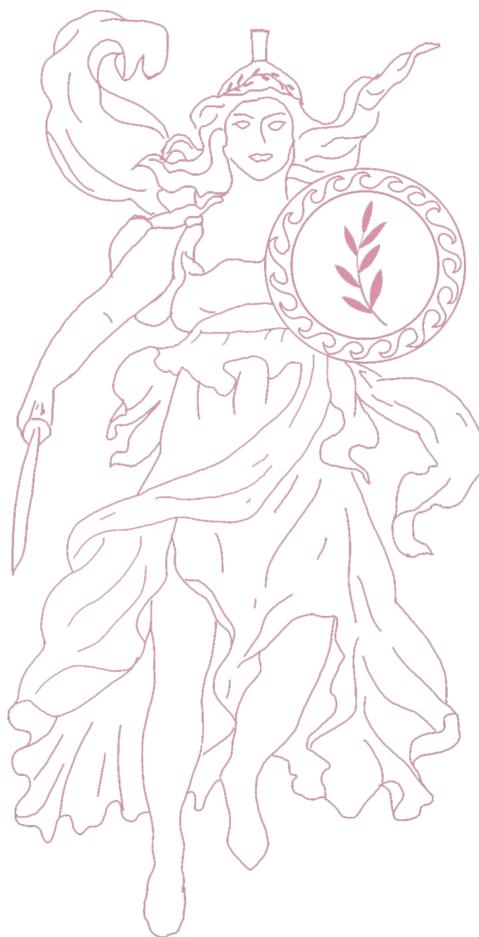
teas 4

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 2.5

brioche bread pudding muffin 4

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

buttermilk cake, baklava streusel

herb biscuit 4

greek thyme honey

spanakopita 6

spinach, feta mixture wrapped in pastry

tyropita 4.75

whipped feta mixture wrapped in phyllo

yiayia's koulouria 3, by the 1/2 dozen

sweet cookie braids; perfect for dipping in coffee or tea

ladokoulouria 4 (vg), by the 1/2 dozen

olive oil orange spice, toasted sesame

mama's baklava 4.5

family recipe that never disappoints

bougatsa 5.75

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!*