



# brunch menu

## Avocado Toast \$12

poached egg, toasted almonds, pomegranate seeds

## Greek Yogurt Bowl \$8

granola, walnuts, berries, honey

## Build Your Own Bagel Platter \$14

salmon lox, cream cheese, capers  
arugula, red onion, tomatoes, cucumbers, avocado

## Youvetsi Fries \$13

Opa Fries, braised short rib, sunnyside up egg

## Pancakes \$9

choice of classic or blueberry served with honey or maple syrup

## French Toast \$12

Challah bread, fresh berries, house made hazelnut spread

## Eggs Benedict \$14

choice of classic, spinach or smoked salmon, served with home fries

## Yiayia's Breakfast Plate \$14

choice of loukaniko or bacon & 2 eggs any style  
served with grilled tomato, sautéed mushrooms & Opa Fries

## Breakfast Gyro Platter \$14

kefalograviera scrambled eggs & bacon  
served with pita, Opa Fries, avocado & tomato

## Strapatsada \$11

eggs scrambled in spiced tomato sauce  
served over fresh baked bread

## Opa Omelette \$11

spinach, tomatoes, scallions, feta served with roasted potatoes

## Fish Burger \$16

cod & salmon patty, housemate tartar sauce, avocado  
served with Opa Fries

## sides

Bacon \$5

Home Fries \$5

Loukaniko \$6

## Brunch cocktails

### Tropical Bellini

silver rum, spiced passion fruit & pineapple, Prosecco

### Sunrise Spritz

Ketel One Oranje vodka, Aperol, fresh lemon, Prosecco

### Lavender Lemondrop Martini

Ketel One Citroen vodka, lavender syrup, fresh lemon

### Rosé Sangria

Rosé wine, peach brandy, ginger syrup, peaches, strawberries, mint

### Rosemary Paloma

silver tequila, fresh grapefruit, fresh lime, Rosemary syrup

### Guava-tini

Ketel One Citroen, peach schnapps, fresh lemon, guava



# OPA *Crafted Cocktails*

taverna

## *Autumn Rose*

Apple Jack Brandy, fresh lemon, pomegranate ginger syrup

## *Pumpkin Spiced Latte Martini*

pumpkin spice vodka, pumpkin cream liqueur, espresso

## *Smokey Iced Cocoa*

Union Mezcal tequila, creme de cacao, jalapeños, chocolate bitters

## *The Pear Tree*

Absolut Pears vodka, fresh pear, amaretto

## *Sleepy Bee Martini*

gin, fresh lemon, chamomile honey syrup

## *Tequila Smash*

silver tequila, fresh apple pear & orange, pomegranate ginger syrup

## *Spiced Apple Mule*

Captain Morgan Sliced Apple rum, apple, ginger beer, spiced syrup

## *Holiday Rum Punch*

white rum, amaretto, fresh lime, cranberry juice, rosemary

## *Peanut Butter Old Fashioned*

Skrewball peanut butter whiskey, Kahlua, chocolate bitters

## *Maple Bacon Old Fashioned*

Maplewood infused bourbon, maple syrup, candied bacon

## *Red Wine Sangria*

brandy, spiced pomegranate juice, fresh orange

## *Harvest Sangria*

spiced apple cider, Prosecco, apple brandy

## *Tears of Chios*

vodka, mastiha spiced soda water, fresh lime, rosemary syrup

## *Hellas Negroni*

Metaxa brandy, Campari, sweet vermouth, Prosecco, sour cherry

## *bottled beer*

Alfa Athenian Lager

Corona Extra

Fix Hellas Lager

Heineken

Michelob Ultra

Michelob Ultra Pure Gold (organic)

Mythos Hellenic Lager

Yuengling Lager

Ballast Point Sculpin IPA

Deschutes Fresh Squeezed IPA

Dogfish Head 90 Minutes IPA

Firestone Walker Mind Haze IPA

Stone IPA

Tröegs Perpetual IPA

Victory Golden Monkey

Victory Sour Monkey

Allagash White

Guinness

Jack's Hard Cider

Miller Lite

Modelo Especial

Sly Fox Pilsner

Stella Artois

Yards Pale Ale



# Opa Taverna

## Appetizers

avgolemono . . . . .	8	grilled octopus . . . . .	18
lemon flavored soup with chicken broth & rice		served over hummus	
calamari . . . . .	13	OPA chips . . . . .	13
lightly fried, served with marinara sauce		crispy zucchini & eggplant chips with tzatziki	
cheese saganaki . . . . .	13	OPA feta . . . . .	9
pan-fried Greek cheese		baked feta with red onions, peppers, & chili flakes	
keftedes . . . . .	13	taramosalata . . . . .	8
Greek meatballs in a rich tomato sauce		Greek caviar dip	
haloumi . . . . .	12	pikilia spread . . . . .	14
grilled Cypriot cheese		tzatziki, melitzanosalata, spicy feta with pita	
hummus . . . . .	7	spanakopita . . . . .	11
lamb & beef flatbread . . . . .	13	spinach & feta pie	
Mediterranean flatbread . . . . .	12	shrimp saganaki . . . . .	17
feta, tomato, olives, artichoke, peppers		6 shrimp braised in tomato sauce, shrimp bisque & feta	
		loukaniko . . . . .	12
		sausage, fresh bread	

## Salads

beet salad . . . . .	12
served with skordalia	
Greek salad . . . . .	12
romaine lettuce, cucumbers, peppers, Kalamata olives, onions, tomatoes, feta	
mixed greens salad . . . . .	9
feta & toasted almonds	
horiatiki . . . . .	13
cucumbers, tomatoes, onions, peppers, Kalamata olives, feta	

chicken +\$5 salmon +\$10 shrimp (4) +10

## Taverna Platters

served with fries, pita, Athenian slaw & tzatziki  
ADD Greek salad + \$5

chicken gyro . . . . .	15
lamb & beef gyro . . . . .	16
pork gyro . . . . .	15
grilled veggies gyro . . . . .	15
chicken souvlaki . . . . .	15
pork souvlaki . . . . .	15

## Sides

Athenian slaw . . . . .	7
Greek fries . . . . .	7
french fries . . . . .	5.5
oven lemon potatoes . . . . .	6
grilled vegetables . . . . .	7
sauteed spinach . . . . .	6
spanakorizo . . . . .	6
brown rice . . . . .	5

## Entrees

### from the land

chicken lemonato . . . . .	22
half chicken roasted with oven lemon potatoes	
lamb chops . . . . .	36
served with oven lemon potatoes	
NY strip steak . . . . .	36
12 oz. served with oven lemon potatoes	
grilled pork chop . . . . .	27
served with apple sauce & oven lemon potatoes	
mousaka . . . . .	18
eggplant lasagna with ground beef, potatoes & bechamel	
pastitsio . . . . .	18
Greek lasagna with meat sauce	

### from the sea

branzino . . . . .	31
Mediterranean sea bass with capers	
black sea bass . . . . .	31
fagri . . . . .	37
Florida red snapper . . . . .	31
grilled salmon . . . . .	27
served over spanakorizo	
tsipoura . . . . .	32
Mediterranean dorada	
Seafood Pasta . . . . .	30
linguini, shrimp, scallops, clams, calamari, lump crab, white wine sauce	

all whole fish served with a side of today's greens  
deboned unless requested otherwise

# wine list

## Greek wines

### Whites

<b>Thema, Ktima Pavlidis Estate, Drama</b>	\$54/btl
<b>Sauvignon Blanc/Assyrtiko</b> - exotic fruits & citrus, dry rich mouthfeel	
<b>Atlantis, Argyros Estate, Santorini</b>	\$52/btl
<b>Assyrtiko</b> - fresh fruit flavors & cool minerality, high acidity	
<b>Kalogeri, Domaine Papagiannakos, Attica</b>	\$49/btl
<b>Malagousia</b> - bright jasmine aromas, balanced refreshing acidity	
<b>Old Vines, Domaine Papagiannakos, Attica</b>	\$13/gl - \$41/btl
<b>Savatiano</b> - delicate bouquet of citrus, medium acidity	

### Reds

<b>Thema, Ktima Pavlidis Estate, Drama</b>	\$67/btl
<b>Syrah/Agiorgitiko</b> - bouquet of ripe cherries & plums, full-bodied	
<b>Kalogeri, Domaine Papagiannakos, Attica</b>	\$61/btl
<b>Cabernet Sauvignon</b> - hints of vanilla oak, rich tannins	
<b>Agiorgitiko, Gai'a Estate, Nemea</b>	\$60/btl
<b>Agiorgitiko</b> - intense ripe fruit aromas, well-integrated oaked flavors	
<b>Merlot, Domaine Papagiannakos, Attica</b>	\$57/btl
<b>Merlot</b> - dried fruit & spices, silky tannins, balanced acidity	
<b>Notios, Gai'a Estate, Nemea</b>	\$13/gl - \$48/btl
<b>Agiorgitiko</b> - black cherry & butter caramel notes	

## wines from around the world

### Whites

<b>Sauvignon Blanc, Voss Vineyards, California</b>	\$55/btl
<b>Napa Valley</b> - grapefruit nose, tropical fruit palate, crisp & lingering	
<b>Chardonnay, Chalk Hill Estate, California</b>	\$50/btl
<b>Sonoma County</b> - vanilla, orange blossoms & crisp apple, rich & creamy	
<b>Viura Blend, Bodegas Ostatu, Spain</b>	\$48/btl
<b>Rioja</b> - floral aromas with green apple & lemon, salty acidity	
<b>Chardonnay, Sebastiani Vineyards, California</b>	\$12/gl - \$45/btl
<b>Sonoma County</b> - undertones of crème brûlée, rich yet crisp palate	
<b>Albariño, Condes Albarei, Spain</b>	\$11/gl - \$42/btl
<b>Rias Baixas</b> - stone fruit with tropical aromas, subtle minerality	
<b>Sauvignon Blanc, Ranga Ranga, New Zealand</b>	\$11/gl - \$40/btl
<b>Marlborough</b> - spicy citrus & wet stone, bone dry yet mouthwatering	
<b>Chenin Blanc, Jovly Vouvray, France</b>	\$10/gl - \$35/btl
<b>Loire Valley</b> - floral & green apple bouquet, medium bodied	
<b>Pinot Grigio, Montefresco, Italy</b>	\$10/gl - \$33/btl
<b>Veneto</b> - stone fruits & flowers, stony & mineral driven	

### Reds

<b>Cabernet Sauvignon, Stephen Vincent, California</b>	\$62/btl
<b>Napa Valley</b> - dark red fruits & cigar box aromas, lush tannins	
<b>Pinot Noir, Four Graces, Oregon</b>	\$59/btl
<b>Willamette Valley</b> - dried cherries, dark chocolate & black pepper	
<b>Crianza Tempranillo, Bodegas Faustino, Spain</b>	\$54/btl
<b>Rioja</b> - fresh fruit aromas, long finish with sweet barrel aging	
<b>Côtes du Rhône, Jean-Luc Colombo, France</b>	\$51/btl
<b>Rhône Valley</b> - red fruits, coriander & bay leaf, spice on the palate	
<b>Cabernet Sauvignon, Liberty School, California</b>	\$13/gl - \$48/btl
<b>Paso Robles</b> - plum & violet aromas, strawberry & allspice	
<b>Pinot Noir, Row Eleven, California</b>	\$12/gl - \$46/btl
<b>California Coast</b> - fruity & earthy nose, vanilla & toasty oak finish	
<b>Super Tuscan, Cantine Bruni, Italy</b>	\$12/gl - \$45/btl
<b>Tuscany</b> - tart cranberries with vanilla & spices, depth & richness	
<b>Malbec, Bodegas Callia, Argentina</b>	\$11/gl - \$41/btl
<b>San Juan</b> - red currant & black cherry, sweet round tannins	



### Rosé / Sparkling

<b>Mosaïque Brut, Champagne Jacquart, France</b>	\$79/btl
<b>Champagne</b> - honeysuckle petals & crushed pear with soft creamy notes	
<b>Prosecco, Rapido, Italy</b>	\$13/gl - \$48/btl
<b>Veneto</b> - citrus & green apple, vivid acidity & clean finish	
<b>Rosé, Le Provençal, France</b>	\$13/gl - \$46/btl
<b>Provence</b> - white flowers & red berries, crisp fruited palate	
<b>Rosé, Broadbent Selections, Portugal</b>	\$12/gl - \$45/btl
<b>Vinho Verde</b> - wild strawberry & summer melon, vibrant effervescence	





## brunch menu

### Avocado Toast \$12

poached egg, toasted almonds, pomegranate seeds

### Greek Yogurt Bowl \$8

granola, walnuts, berries, honey

### Build Your Own Bagel Platter \$14

salmon lox, cream cheese, capers  
arugula, red onion, tomatoes, cucumbers

### Youvetsi Fries \$13

Opa Fries, braised short rib, sunny-side up egg

### Pancakes \$9

choice of classic or blueberry served with honey or maple syrup

### French Toast \$12

Challah bread, fresh berries, house made hazelnut spread

### Eggs Benedict \$14

choice of classic, spinach or smoked salmon

### Yiayia's Breakfast Plate \$14

choice of loukaniko or bacon & 2 eggs any style  
served with grilled tomato, sautéed mushrooms & Opa Fries

### Breakfast Gyro Platter \$14

kefalograviera scrambled eggs & bacon  
served with pita, Opa Fries, avocado & tomato

### Strapatsada \$11

eggs scrambled in spiced tomato sauce  
served over fresh baked bread

### Opa Omelette \$11

spinach, tomatoes, scallions, feta served with roasted potatoes

### Fish Burger \$16

cod & salmon patty, housemate tartar sauce, avocado  
served with Opa Fries

## sides

Bacon \$5

Roasted Potatoes \$5

Loukaniko \$6