

# BRUNCH MENU



EXECUTIVE CHEF: SERGIO SOLIS

SERVED 10AM - 2PM

## BRUNCH MAINS

**MEDITERRANEAN SKILLET\* | 20**   
TWO EGGS SERVED YOUR WAY, SPANISH CHORIZO, FIVE GRAINS, DICED POTATOES, FETA, PEPPERS MEDLEY & ONIONS

**DEMETRIS CRAB OMELET | 23** **GF**   
THREE EGG OMELET W/HOUSE MADE ARTICHOKE CRAB DIP & MOZZARELLA. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

**VEGGIE OMELET | 18** **SUB EGG WHITES +2** **V GF**   
THREE EGG OMELET W/FETA, SPINACH, ROASTED RED PEPPER, CRIMINI MUSHROOMS, CHERRY TOMATOES & FRESH AVOCADO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

**GREEK SKILLET SCRAMBLE | 20**   
THREE EGGS SCRAMBLED W/GYRO MEAT, DICED POTATOES, FETA, SPINACH, TOMATO & ONION

**SMOKED SALMON SCRAMBLE | 19**   
THREE EGGS SCRAMBLED W/SMOKED PACIFIC SALMON, GOAT CHEESE, FRESH HERBS & GREEN ONION

**STEAK & EGG BOWL\* | 23**   
TWO EGGS SERVED YOUR WAY W/TENDERLOIN BITES, PARMESAN, DICED POTATOES, FIVE GRAINS, MUSHROOMS, ASPARAGUS & HARISSA

**ALL AMERICAN BREAKFAST\* | 18**   
TWO EGGS SERVED YOUR WAY W/CHOICE OF BACON, HAM OR SPANISH CHORIZO. SERVED W/TOAST & A SIDE OF FRUIT, COUNTRY POTATOES OR HASH BROWNS

**INFUSED PANCAKES | 15** **V**   
YOUR CHOICE OF BANANA, BLUEBERRY OR CHOCOLATE CHIP. SERVED W/FRESH FRUIT & 100% MAPLE SYRUP

**DEMETRIS TOAST | 17** **V**   
CHOICE OF REGULAR BREAD OR BANANA BREAD, CANDIED PECANS & CHANTILLY CREAM. SERVED W/FRUIT & 100% MAPLE SYRUP

**HUEVOS RANCHEROS\* | 20** **V GF**   
TWO EGGS SERVED YOUR WAY W/BLACK BEANS, ENCHILADA SAUCE, PICO DE GALLO & AVOCADO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

**CORNERED BEEF HASH SKILLET\* | 20** **GF**   
TWO EGGS SERVED YOUR WAY W/APPLEWOOD SMOKED BACON, DICED POTATOES & ONIONS

**CHICKEN & WAFFLES\* | 19**   
A BELGIAN STYLE WAFFLE SERVED W/A CRUNCHY, SAVORY CHICKEN BREAST & DRIZZLED W/HONEY DIJON MUSTARD. SERVED W/BUTTER & BOURBON MAPLE SYRUP

**BISCUITS & GRAVY\* | 18**   
TWO EGGS SERVED YOUR WAY W/A COUNTRY STYLE BUTTERMILK BISCUIT SMOTHERED IN SAUSAGE GRAVY. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

**COUNTRY FRIED STEAK\* | 23**   
SERVED W/TWO EGGS YOUR WAY & COUNTRY POTATOES OR HASH BROWNS

**BREAKFAST FLATBREAD\* | 21**   
THREE SUNNY SIDE UP EGGS, APPLEWOOD BACON, MOZZARELLA, SHARP CHEDDAR, HARISSA & SRIRACHA

**BREAKFAST BURRITO | 17**   
SCRAMBLED EGGS, CHOICE OF SAUSAGE, MEXICAN SCRAMBLE CHORIZO OR BACON, CHEDDAR CHEESE & PICO DE GALLO. SERVED W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS

**CHILAQUILES | 21** **GF**   
HOUSE MADE SPICY GREEN TOMATILLO SAUCE, CORN TORTILLA CHIPS, QUESO FRESCOS, SOUR CREAM, AVOCADO, RADISH & TWO EGGS SERVED YOUR WAY

**AVOCADO TOAST | 14** **V**   
**ADD TWO EGGS\* +5** **ADD BACON +5** **ADD CHICKEN +7**   
FRESH HAAS AVOCADO, TOMATO RELISH & TOASTED SEVEN GRAIN BREAD

**ANCIENT GRAIN BOWL | 19** **V**   
**SERVED W/TWO EGGS\* YOUR WAY**   
ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC, SERVED W/\*ROASTED BEETS & SWEET POTATOES & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

**GRILLED STEAK & EGGS GF**   
**8oz BISTRO FILET | 30**   
**12oz BLACKENED BONE-IN RIBEYE | 47**   
TWO EGGS SERVED YOUR WAY W/CHOICE OF COUNTRY POTATOES OR HASH BROWNS. SERVED W/CHIMICHURRI SAUCE

## EGGS BENEDICT\*

**W/ENGLISH MUFFIN & TOMATO-CHORON SAUCE. SERVED W/FRESH GREENS & CHOICE OF COUNTRY POTATOES OR HASH BROWNS**

**VEGETARIAN | 18** **V**

**SMOKED SALMON | 21**

**DUNGENESS CRAB | 28** **NEW!**

**PROSCIUTTO HAM | 17**

**FLAT IRON STEAK | 23**

**LOBSTER | 27** **NEW!**

## BRUNCH PAELLA\*

**SERVES TWO | 45**   
**PLEASE ALLOW 20 MINUTES**

SPANISH CHORIZO, SHOULDER TENDERLOIN, CHICKEN, FOUR SUNNY SIDE UP EGGS, BOMBA RICE, SOFRITO, SEASONAL VEGETABLES & SAFFRON

## SIDES

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| <b>TWO EGGS* SERVED YOUR WAY   5</b> | <b>SEARED HAM   5</b>             |
| <b>APPLEWOOD SMOKED BACON   5</b>    | <b>SAUSAGE LINKS*   5</b>         |
| <b>SPANISH CHORIZO   7</b>           | <b>FRESH FRUIT   6</b>            |
| <b>COUNTRY POTATOES   5</b>          | <b>HASH BROWNS   6</b>            |
| <b>BUTTERMILK BISCUIT   6</b>        | <b>ENGLISH MUFFIN   4</b>         |
| <b>SAUSAGE GRAVY   5</b>             | <b>SIDE OF FRIED CHICKEN   10</b> |

## BRUNCH DRINKS

- DEMETRIS BLOODY MARY | 16**   
ALPHABET VODKA, OUR HOUSE MADE BLOODY MARY MIX & GARNISHES OF BACON, TOAST, A HOUSE MADE CRACKER, CELERY, PEPPERONCINI, OLIVES & LEMON
- APEROL SPRITZ | 12**   
PROSECCO, APEROL & CLUB SODA
- BRUNCH SANGRIA | 10/22**   
WINE, SEASONAL FRUIT, FRESH HERBS & SPICES
- HUCKLEBERRY MULE | 12**   
FRESH LIME JUICE, HUCKLEBERRY 360 VODKA, TOPPED OFF W/GINGER BEER. SERVED IN A COPPER GLASS & GARNISHED W/FRESH FRUITS.
- MIMOSA | 10**   
PINEAPPLE, RED GRAPEFRUIT, CRANBERRY OR ORANGE JUICE
- MAN-MOSA | 12**   
CITRUS VODKA, CAVA & FRESH ORANGE
- MICHELADA | 10**   
MEXICAN LAGER DRAFT BEER, OUR HOUSE MADE BLOODY MARY MIX & A SALTED RIM
- CANTARITOS | 12**   
MEZCAL, LIME JUICE, ORANGE BITTERS, MANDARIN CANTARITOS & A TAJIN RIM

**V** VEGETARIAN FAVORITES SPICY FROM THE SEA **GF** GLUTEN-FREE\*

\* WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.



• \*MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS • \*\*GREEK OLIVES HAVE PITS  
• GLUTEN-FREE FLATBREAD +2.5 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+

# MENU

EXECUTIVE CHEF: SERGIO SOLIS

SERVED 10AM - 4PM

## TAPAS

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY & FRIENDS

**CALAMARI TENDERS | 17 GF**   
FLASH FRIED. SERVED W/SERRANO AIOLI

**DUNGENESS CRAB DIP | 23**    
FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

**STUFFED ARTICHOKE BOTTOMS | 19**    
DUNGENESS CRAB STUFFING, PARMESAN & LEMON GARLIC BUTTER SAUCE. SERVED W/PITA

**FIRECRACKER SHRIMP | 18 GF**     
LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

**BACON WRAPPED DATES | 15 GF**    
STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

**STEAK BITES\* | 19**  
SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

**CHICKEN SOUVLAKI | 15 GF**  
GREEK MARINATED GRILLED CHICKEN W/TZATZIKI & HARISSA

**BAKED BRIE | 15 V**  
CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS & HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

**CRISPY BRUSSELS SPROUTS | 15 V GF**  
PARMESAN & BALSAMIC REDUCTION

**BASKET OF FRIES | 8 V GF**  
REGULAR FRIES, GREEK, GARLIC TRUFFLE OR SWEET POTATO FRIES

## SALADS / SOUPS

PLANT-BASED PATTY V +6 | CHICKEN OR GYRO MEAT +7 | SALMON +14  
GRILLED STEAK OR PRAWNS +13 | SEARED TUNA +16 | SCALLOPS +21

**CLAM CHOWDER | 9/10**   
SERVED IN A HOT RUSTICA BREAD BOWL | 16 SOUP REFILL +3  
A TRADITIONAL, CREAMY NEW ENGLAND CLAM CHOWDER W/FRESH CLAMS

**GREEK SALAD | 10/16 V GF**  
ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

**CAESAR SALAD | 9/15 V**  
ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

**BEET SALAD | 11/18 V GF**  
FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE

**MACRINA BREAD BOARD W/GARLIC BUTTER | 7 V**

## HOUSE MADE SAUCE

+1.5 TO ADD AS A SIDE


- HARISSA  • TZATZIKI • COCKTAIL SAUCE •
- SERRANO AIOLI  • GARLIC AIOLI • TARTAR SAUCE •
- FIRECRACKER SAUCE  •

## SIGNATURE MAINS

+2 TO SUBSTITUTE: CUP OF CHOWDER, SIDE SALAD, SWEET POTATO FRIES, GARLIC TRUFFLE FRIES -OR- GREEK FRIES

+2 TO ADD BACON JAM

**FISH & CHIPS | 23 GF**    
WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE MADE TARTAR SAUCE & FRIES

**D'S BURGER\* | 22** ADD EGG\* +2   
TWO OF OUR CUSTOM BLENDED PEPPERONI, BACON, BEEF & CHEDDAR PATTIES, FINISHED W/CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, AN ONION RING & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

**IMPOSSIBLE BURGER | 22 V**  
100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A VEGAN BUN. SERVED W/FRIES

**CRISPY CHICKEN SANDWICH | 19**  
GARLIC AIOLI, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATOES & ONIONS ON A BRIOCHE BUN. SERVED W/FRIES

**SERRANO HAM W/MANCHEGO BAGUETTE | 17**   
SERRANO HAM, MANCHEGO CHEESE & SPICY BACON JAM ON A BAGUETTE

**TUNA AVOCADO SANDWICH\* | 21**  
WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, MAYO & FIRECRACKER AIOLI ON A RUSTIC POTATO BATARD. SERVED W/FRIES

**MAINE LOBSTER ROLL | 34**   
LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS, BABY ARUGULA, LEMON & BUTTER, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

**DUNGENESS CRAB ROLL | 34**   
DUNGENESS CRAB, DUNGENESS CRAB DIP, BABY ARUGULA, LEMON, BUTTER & REMOULADE SAUCE, IN A BUTTER TOASTED ROLL. SERVED W/FRIES

**GRILLED TACOS\* | 23 GF**    
CHOOSE ONE: KING SALMON, AHI TUNA, COD, SHRIMP  
W/SPICY AIOLI, MANGO SALSA & A ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

## FLATBREADS

HOUSE-MADE DOUGH BAKED INSIDE OUR WOODSTONE OVEN

**GRILLED STEAK\* | 24**  
BISTRO FILET, GORGONZOLA, MUSHROOMS, RED ONIONS, ARUGULA & BALSAMIC REDUCTION

**PEPPERONI, BACON & CHORIZO | 23**   
MOZZARELLA & CACCIATORE TOMATO SAUCE

**BQ CHICKEN | 22**   
APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

**PEAR-GORGONZOLA W/PROSCIUTTO | 23**   
PROSCIUTTO, GORGONZOLA, PEAR SLICES, ARUGULA, TOASTED PECANS & DRIZZLED W/CINNAMON CARAMEL SAUCE

**BRIE & APPLES | 20 V**   
CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

**CAPRESE | 21 V**  
MOZZARELLA, ROASTED TOMATO WEDGES, CRISPY BASIL, PESTO & BALSAMIC REDUCTION

**MEDITERRANEAN | 22 V**  
PESTO, SPINACH, ROASTED RED BELL PEPPERS, ROASTED RED ONION, ROASTED GARLIC & BLACK OLIVES TOPPED W/FETA CHEESE

## FOLLOW US!

BE THE FIRST TO KNOW ABOUT SPECIALS, INCENTIVES, NEW MENU ITEMS & RESTAURANT HAPPENINGS

FACEBOOK  
DEMETRIS WOODSTONE TAVERNA

INSTAGRAM  
@DEMETRISWOODSTONETAVERNA



**V** VEGETARIAN  FAVORITES  SPICY  FROM THE SEA **GF** GLUTEN-FREE\*

\* WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.

\* MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS • \*\*GREEK OLIVES HAVE PITS  
• GLUTEN-FREE FLATBREAD +2.5 • GLUTEN-FREE BUN +2 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+

RELEASE DATE APRIL 20, 2024