

Taverna Khione αβέρνα Χιονί

Khione - goddess of snow

Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011

Mezethes - served with housemade village style bread	1 for \$4 / 4 for \$12
Tzatziki- Greek yogurt, garlic, dill, cuke	Skorthalia – potato, garlic, vinegar, oil
Taramosalata- carp roe, lemon, oil	Kolokytha Skorthalia – squash, garlic, vinegar, oil
Htipiti- feta, grilled hot pepper	Fava- Santorini fava, garlic, onions

Orektika-Soupa

Htapodi Scharas- grilled octopus with fava, caper berries and onions	14
Soutzoukakia- beef meatballs with cumin and garlic; red wine-tomato sauce	10
Kolokythokeftedes – baked delicata squash fritters with feta and mint; with Greek yogurt	8
Skopelitiki- coiled kale, leek, fennel, currants and feta pie	8
Trahana Soupa- ancient Greek grain soup with roasted pumpkin and pumpkin seeds	8

Kyrios Piata

Peskandritsa Bourtheto- red wine steamed monkfish with braised leeks, potatoes, paprika	22
Lavraki Scharas- grilled whole Mediterranean Sea Bass with white wine and lemon braised kale	28
Moschari Stifado- beef stew with prunes, cippolini onions, almonds and trahana	24
Arni Paithakia – grilled lamb chops with roasted cabbage and lemon potatoes	28
Lahano Gemistes- stuffed cabbage with beef, rice and mint; egg-lemon sauce	20
Makarounes Herisia- housemade pasta with herbed roasted oyster mushrooms and marinated feta	18

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness