

Taverna Khjone αβέρνα Χιόνι

Khione – goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

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	Fava- Santorini fava, garlic, onions, vinegar
Htipiti- feta, grilled hot & sweet pepper	

Orektika-Soupa

Elies kai Feta- Lakonia cracked green and Kalamata olives with Dodonis feta and housemade pickles	6
Htapodi Scharas- grilled octopus with Santorini fava, caper berries and onions	14
Dolmathes- stuffed grape leaves with beef, rice and mint; served with avgolemono (egg-lemon sauce)	10
Gigandes sto Fourno- baked Greek giant white beans with tomato, carrots, dill and Greek honey	8
Marathokeftedes – baked fennel fritters with feta and mint; with Greek yogurt	8
Kremmydopita- baked filo pie with caramelized onions, feta and thyme	8
Fakes Soupa- lentil soup with vegetables and herbs; topped with Lakonia Olive Oil and vinegar	6

Kyrios Piata

Soupies me Prassa- braised cuttlefish stew with leeks, fennel, potatoes in a white wine-lemon broth	24
Katsikaki me Petimezi- braised goat with Greek wine molasses, red wine, vegetables; with trahana	26
Hirino me Selino- pork stew with celery, leeks, and avgolemono (egg-lemon sauce)	24
Arni Paithakia – grilled lamb chops with roasted lemon potatoes and roasted fennel	28
Makarounes me Yiaourti- housemade pasta with caramelized onions, herbs and Greek yogurt	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