



taverna
MEDITERRANEAN GRILL

SPECIALTY DISHES

⊕ KEFTEDES & COUSCOUS 12.95

Our house beef & lamb meatballs spiced with onion, garlic, and mint served with lemon & dill couscous and roasted vegetables

⊕ CHICKEN MOROCCO 12.95

Classic chicken dish using North African spices. We add pilaf-style rice, chickpeas, garlic yogurt, village salad, and fried pita.

MOUSAKKA 12.95

Baked layers of pasta, meat, eggplant, cinnamon and nutmeg béchamel sauce & topped with Parmesan cheese. Served with grilled vegetables

WILD BOAR & PAPPARDELLE 14.95

Tuscan-style ragu made from slow-roasted wild boar and tossed with ribbon pasta

CHICKEN MEDITERRANEO 13.95

Sautéed chicken in a white wine sauce with mushrooms, black olives, sundried tomatoes, and artichoke hearts over penne

CHICKEN ALFREDO 11.95

Fettuccine pasta tossed with our house Alfredo and topped with fresh grated Parmesan cheese and grilled chicken

SHRIMP ALFREDO 13.95

Fettuccine pasta tossed with our house Alfredo and topped with fresh grated Parmesan cheese and pan-seared shrimp

TAVERNA PAELLA ^{GF} 13.95

Slow-cooked yellow rice with vegetables, grilled chicken, shrimp, mussels, and chorizo sausage

CHICKEN RISOTTO ^{GF} 12.95

Italian risotto slow-cooked in white wine with chicken, onions, mushrooms, & spinach

TAVERNA SALTIMBOCCA 13.95

Chicken, prosciutto & spinach sautéed in a lemon cream sauce over pappardelle pasta and topped with fresh sage

SPAGHETTI & MEATBALLS 10.95

House meatballs and marinara over pasta and topped with shaved parmesan.

ITALIAN POT ROAST ^{GF} 13.95

Voted one of the *Top 100 Local Dishes in Georgia!* Slow-cooked beef simmered in red wine and porcini mushrooms and served over rosemary & garlic mashed potatoes

⊕ LEMON CHICKEN 12.95

Boneless, skinless chicken and potatoes baked in a classic lemon, olive oil, and Greek herb marinade. Served with a village salad

⊕ TAVERNA STIFADO 12.95

Braised pork Greek stew with roasted vegetables, and shallots over our house rice. Served with a village salad

FALAFEL ^{VEG} 11.95

Homemade falafel served with yellow rice, hummus, spicy harissa yogurt, salad, and pita.

⊕ MACARONI CORFU 12.95

Beef braised in garlic, onion, & fresh herbs tossed with pasta and grated Greek cheese

EGGPLANT PARM ^{VEG} 12.95

Layers of lightly breaded eggplant, fresh mozzarella cheese, and our house marinara. Served with village salad and bread

BRIAM ^{VEG} 10.95

Grilled seasonal vegetables with fresh herbs served over our house rice

SPANAKOPITA ^{WEEKENDS ONLY} 12.95

Layers of phyllo dough stuffed with a medley of Greek cheeses and spinach

SOUPS

FRENCH ONION 4.95

Paul's own homemade recipe topped with a slice of baguette and melted cheese

SOUP OF THE DAY 4.95

Ask your server for the Soup of the Day

FROM THE GRILL

- GYRO PLATTER** ^{GF} 12.95
Your choice of chicken, lamb & beef, or pork gyro meat with tomato, cucumber, and onion. Served with Greek rice and pita bread
- CHICKEN CAPRESE** ^{GF} 13.95
Grilled chicken breast topped with pesto, fresh mozzarella, sliced tomato, fresh basil, and a balsamic glaze. Served with grilled vegetables and a village salad
- GRILLED VEGETABLE PLATTER** ^{GF/VEG/VEGAN} 11.95
A healthy selection of roasted seasonal vegetables tossed in olive oil, garlic, and rosemary and served over our house Greek rice. Served with a village salad and bread
- SOUVLAKI** ^{GF} 13.95
Marinated pork skewered & grilled and served with lemon potatoes, grilled vegetables, and pita
- ✦ **MIXED GRILL PLATTER** ^{GF} 17.95
A combo of pork souvlaki, grilled sausage link, grilled chicken, and gyro meat served with lemon potatoes, roasted seasonal vegetables, and pita bread. Served with village salad
- CHICKEN KEBABS** ^{GF} 12.95
Chicken & served with yellow rice, grilled seasonal vegetables, pita, and a village salad
- ✦ **GRILLED STRIP STEAK** ^{AVAILABLE WEEKENDS ONLY} 19.95
A 12-14 ounce, hand-trimmed , strip steak grilled your way and served with lemon potatoes, grill seasonal vegetables, and village salad
- RACK OF LAMB** 24.95
Half a rack of frenched lamb grilled to perfection and served with lemon potatoes & grilled veggies

FROM THE SEA

- FETTUCINE DI MARE** 14.95
Mussels, shrimp, calamari, and spinach tossed in marinara over fettucine. Served with a village salad
- SHRIMP PICATTA** 13.95
Sautéed shrimp served over angel hair pasta with artichoke hearts, capers, mushrooms in lemon & wine sauce served with a village salad and bread
- ✦ **STEAMED MUSSELS** 14.95
A pound of mussels simmered in a white wine and garlic butter broth. Served with a village salad and bread
- ✦ **SPICY MOROCCAN SHRIMP** 14.95
A half-pound portion of pan-seared shrimp using a Moroccan spice blend and tossed with fresh basil and vegetable couscous
- ✦ **BROWN SUGAR SALMON** 15.95
Pan-seared salmon lightly coated with a brown sugar and balsamic glaze and served with sautéed spinach with cranberries and walnuts
- SHRIMP MEDITERRANEO** 13.95
Sautéed shrimp in a white wine sauce with mushrooms, olives, sundried tomatoes, and artichoke hearts over penne. Served with a village salad



APPETIZERS

⊕ **FRIED ASPARAGUS** ^{VEG} 5.95
Whole asparagus spears lightly breaded and fried. Served with tzatziki and lemon.

DOLMADES ^{VEG} 6.95
Grape leaves stuffed with rice and spices. Served chilled and with a side of tzatziki sauce

SAGANAKI (FRIED CHEESE) 7.95
A traditional, fried Greek appetizer using sheep and goat's milk cheese. Served with lemon and marinara

⊕ **SALMON CROQUETTES** 7.95
Pan-fried mini-salmon cakes served with tzatziki and harissa spiced yogurt

BRUSCHETTA TOSCANA ^{VEG} 6.95
Toasted bread topped with diced tomatoes, fresh basil, balsamic glaze, and shaved parm

HUMMUS ^{VEG/VEGAN} 6.95
Homemade Greek hummus topped with olive oil, served with toasted pita & celery

CALAMARI 7.95
Hand-cut and lightly fried calamari served with a balsamic glaze & lemon

⊕ **MIXED CHEESE PLATE** 6.95
A medley of Mediterranean cheeses including Kashkaval, Kasserli, Gravieri, Manchego, and Halloumi.

ANTIPASTO PLATTER 10.95
Imported prosciutto, Mediterranean cheeses, Greek and Italian olives, marinated artichoke hearts, fresh fruit, dolmades, & bread

TAVERNA CROSTINI 7.95
Lightly toasted baguette topped with goat cheese, fruit preserves, & imported prosciutto

SALADS

GREEK SALAD 10.95
Spring mix with cucumber, tomatoes, red onions, Greek olives, feta cheese, and your choice of grilled chicken or gyro meat

CHICKEN CAESAR SALAD 10.95
Romaine lettuce topped with Parmesan cheese, croutons, and grilled chicken

DESSERTS

LIMONCELLO CAKE 4.95
Limoncello and mascarpone cake topped with raspberry glaze

HOMEMADE BAKLAVA 4.95
Our house recipe made with local honey, walnuts, and rose water syrup.

CRÈME BRULÉE
CHEESECAKE 4.95
An amazing mash-up of two great desserts!

KIDS MENU

Ages 12 and under, please
Served with a small drink or apple juice

CHICKEN ALFREDO 7.95

SPAGHETTI & MEATBALLS 7.95

CHICKEN STRIPS & CHIPS 7.95

BEVERAGES

SOFT DRINKS 2.49
Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite, & fresh-brewed Luzianne tea

SAN PELLIGRINO DRINKS 1.99
Grapefruit, Limonata, Prickly Pear & Orange, Blood Orange, Pomegranate & Orange

COFFEE, HOT TEA, & ESPRESSO 1.99