

MEZZE		
Iris Tzatziki (v) 16 fennel pollen, sorrel	PIKILIA SIGNATURE DIPS PITA & ENDIVE 21	Little Ram Oysters* 18/33 pink peppercorn mignonette
Hummus (v) 14 sumac, sesame		Grilled Lagana Bread 14 taramasalata, pickled ramps, soft herbs
Roasted Eggplant (v) 12 pine nut, golden raisin		Dolmas (v) 8 lemon agrumato, valencia orange
Whipped Feta (v) 13 sheep's milk, chili oil, dried basil		
Sourdough Pita 6		
Endive Petals 6		

APPETIZERS		
Tuna Tartare* 25 citrus labne, tomato water watermelon radish	Spiced Lamb Flatbread 18 chili, sumac, cilantro	Ouzo Mussels 22 PEI mussels, blistered tomato grilled lagana,
Quail Kebab 32 pepper crusted, sage butter braised wild greens	Fried Squid 19 dashi lime aioli	Grilled Octopus 32 potato-labne puree, cured lemon paprika aioli

SALADS		
Ancient Grains (v 24) quinoa, chickpea, broccolin tahini green goddess, jammy egg	Village Salad (v) 24/34 hot house tomato, cucumber red onion, citrus marinated feta, olive	Greek Wedge 25 baby iceberg, lamb bacon feta-dill dressing
ADD		
falafel 10 chicken 10 shrimp 12 lamb 14		

ENTRÉES		PITA SANDWICHES
Pastitsio (v) 32 wild mushrooms, bechamel greek brandy		served with sourdough pita hand-cut fries, hummus, tzatziki shredded romaine
Grilled Branzino 32 pecan muhammara		Lemon-Herb Falafel (v) 28
Prime Beef Burger* 29 brioche bun, aged cheddar sumac onion, hand-cut fries		Za'atar Shrimp 32
Atlantic Swordfish 39 hazelnut-caper vinaigrette		Saffron-Yogurt Chicken 30
		Gyro-Spiced Leg of Lamb 32

SIDES (v)		
Grilled Broccolini 14 urfa chili, butter	Braised Wild Greens 12 swiss chard, kale elephant garlic	Trahana Tots 14 dried porcini spice
Hand-Cut Fries 14 lemon, oregano	Orzotto 12 spinach, snap pea, kefalotyri	