MEZZE

Summer Tzatziki(v) 16
sorrel, fennel pollen, raddish

Hummus(v) 14
sumac, sesame seeds

Roasted Eggplant(v) 12
pine nuts, golden raisins

Whipped Sheep's Milk Feta(v) 13
spicy olive oil, dried basil

Sourdough Pita 6 **Endive Petals** 6

MEZZE MIX

ALL OF THE MEZZE, OLIVES
PITA & ENDIVE

46

RAW & MARINATED

East Coast Oysters 20
pink peppercorn mignonette, horseradish

Cured Sea Bass 20
english peas, citrus, chili, nutmeg

Beef Tartare 18
young garlic, black rice crisp

TURKISH FLATBREADS

Spiced Lamb 18
chili, sumac, cilantro

Summer Squash (v) 16
summer squash, feta, pickled fresnos
toasted pistachios

CENTER TABLE

Greek Salad(v) 22/34
hot house tomatoes, cucumbers
citrus marinated feta, olives

Grilled Octopus 28
candied citrus, Antep chili

Husk Cherry Salad(v) 22
kefalotyri, red chicory, cipollini onion

Fried Eggplant(v) 18
tomato mayonnaise, Turkish pepper

Quail Kebab 32
sage butter, black pepper, market greens

Squid 20
grilled, tomato condiment, mint

Sweetbread Kokoretsi 18
market greens, lemon

ENTRÉES

Moussaka(v) 32
eggplant, trumpet royale, ouzo

Swordfish Kebab 42
grilled broccolini, caper-hazelnut butter

Mastic-Marinated Lamb Chops 68
lamb sausage, squash, black sesame

Aegean Stew 42
poached shrimp, fluke, PEI mussels
rich shellfish broth

SIDES

Wild Greens 10
Corn Orzo 12
Grilled Broccolini 12
French Fries 12
Beet Skordalia 14
Trahana Tots 14

Diver Scallops & Shrimp 44
herb butter, trahana, bean salad

Hanger Steak 40
artichoke fricassee, Vidalia onion

Long Island Duck 45
pomegranate, confit leg, sour cherry

Chefs John Fraser, Andrew Minitelli, & Timothy Beltran

**Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Prior to placing your order, please inform your server if anyone in your party has a food allergy