

DIPS

8 each | served with pita | *add crudité* 3

TZATZIKI • SPICY FETA • CHARRED EGGPLANT
TARAMA WITH BLACK CAVIAR*

THE BREADS AND SPREADS
tzatziki, spicy feta, charred eggplant, tarama with black caviar 26
served with local vegetable crudité, warm pita, lavash crisp

RAW

TUNA TARTARE*
fresno chili, kalamata olive, crispy kataifi 23

OYSTERS
TWO WAYS* 12
• crispy tempura, tarama, caviar
• orange, kalamata olive, shaved red onion

WAGYU BEEF CARPACCIO*
graviera cheese, arugula, pecan skordalia,
crispy shallots, capers, lemon 21



HORIATIKI SALATA
vine-ripened tomatoes, cucumber,
barrel aged feta, red onion,
fresh oregano, capers GF VG 17

MEZZE

HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts VG 17

FETA STUFFED SAUSAGE
roasted tomato, sweet peppers, garlic, warm pita 19

SAGANAKI
kefalograviera cheese, lemon VG 16

SPANAKOPITAKIA
spinach, feta, crispy phyllo VG 16

CHARRED OCTOPUS
charred cipollini onion, fresno chili,
kalamata olive relish GF 29

CRISPY CALAMARI 19
fresno chiles, lemon, smoked paprika aioli

CRISPY ZUCCHINI & EGGPLANT
avocado tzatziki, smoked paprika, lemon VG 16

WAGYU BEEF MEATBALLS
smoked yogurt, tomato, mint 19



MAINE LOBSTER LINGUINI
cherry tomato, preserved lemon, basil, lobster bisque 52

DECONSTRUCTED PASTITSIO
short rib ragu, black truffle béchamel, mizithra cheese 36

CAST IRON MOUSSAKA
mushroom ragu, grilled eggplant, potato, béchamel VG 29

22OZ USDA PRIME RIBEYE*
linz heritage angus, garlic confit, herb butter GF 82

SOUVLAKI

(noun, singular: souvlaki) I.
a traditional Greek dish comprised of grilled meat on a skewer

WAGYU BEEF*
mini sweet peppers, tzatziki, charred lemon GF 48

IBERICO PORK*
grilled broccolini, tahini yogurt, harissa,
oregano gremolata GF 32

GRILLED LAMB*
avocado tzatziki, crispy potatoes, charred lemon GF 34

PLATES

GREEK ROASTED CRISPY HALF CHICKEN
garlic confit, charred lemon, oregano GF 32

SLOW ROASTED LAMB GYROS
vine ripened tomato, tzatziki, red onion, warm pita 46
*\$1 from each sold throughout October will be donated to the
Lynn Sage Breast Cancer Foundation.*

GRILLED WILD ALASKAN HALIBUT
skordalia, marinated spinach, ladolemono GF 44

WHOLE MEDITERRANEAN BRANZINO
served tableside with saffron ladolemono GF MP

BEEF CHEEK YIOUVETSI
orzo, tomato, graviera cheese 42

CHARCOAL GRILLED LAMB CHOPS*
charred eggplant salata, sumac, smoked salt GF 62

SIDES 15

BOUZOUKIA POTATOES
sheep butter yogurt, mizithra cheese, charred onions, oregano VG

CHARRED CAULIFLOWER
lemon vinaigrette, garlic oil, oregano GF VG

GRILLED BABY CARROTS
tahini yogurt, spiced almond crunch, dill, sumac VG

φιλοξενία

philoxenia

(noun) I. friend of strangers

GF: gluten free

VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.