

DIPS

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

TZATZIKI • SPICY FETA

CHARRED EGGPLANT

TARAMA WITH ROASTED TOMATO*

THE BREADS AND SPREADS*

tzatziki, spicy feta, charred eggplant, tarama
with roasted tomato 26

*served with local vegetable crudité, warm pita,
lavash crisp*

RAW

TUNA TARTARE*

fresno chili, kalamata olive, crispy kataifi 23

CHILLED OYSTERS* 12

sherry mignonette,
fermented chili hot sauce, lemon GF

1/2 dozen 21 • dozen 42

WAGYU BEEF TARTARE* 21

feta aioli, pickled shallots, capers, chili oil, crispy potato chips



HORIATIKI SALATA

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



MEZZE

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts V 17

MYKONIAN PORK BELLY SKEWER

tahini yogurt, tamarind glaze,
charred shishito peppers, sumac GF 18

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG 17

CHARRED OCTOPUS

charred cipollini onion, fresno chili, kalamata olive relish GF 2

CRISPY CALAMARI

fresno chiles, lemon, smoked paprika aioli 21

CHEESE CROQUETTES

cherry pepper marmalade, graviera cheese, rosemary,
toasted chili oil VG 16

*\$1 from each sold throughout October will be donated
to the Lynn Sage Breast Cancer Foundation.*

SPICED WAGYU MEATBALLS

skordalia, mini sweet peppers, barrel aged feta 18

SAGANAKI

kefalograviera cheese, lemon VG 16



SOUVLAKI

(noun, singular: souvlaki) 1.

a traditional Greek dish comprised of grilled meat on a skewer

WAGYU BEEF*

mini sweet peppers, tzatziki, charred lemon GF 48

CHICKEN THIGH

tzatziki, crispy potatoes, red onion, cherry tomato 29

KING SALMON*

skordalia, grilled broccolini, harissa miso glaze GF 37

GRILLED LAMB*

avocado tzatziki, crispy potatoes, charred lemon GF 32

VEGETABLES

BOUZOUKIA POTATOES

sheep butter yogurt, myzithra cheese,
charred onions, oregano VG 14

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano GF VG 14

GRILLED BROCCOLINI

sherry vinegar, garlic oil, fresno chiles V 15

CHARRED MUSHROOMS

tahini yogurt, honey, green onion VG 16

PLATES

GREEK ROASTED CRISPY HALF CHICKEN

garlic confit, charred lemon, oregano GF 34

SLOW ROASTED LAMB GYROS

vine ripened tomato, tzatziki, red onion, warm pita 48

GRILLED WILD ALASKAN COD

creamy spinach orzo, lobster bisque, preserved lemon, dill 38

WHOLE MEDITERRANEAN BRANZINO

served tableside with ladolemono, florina pepper,
oregano gremolata
GF • 2 lb 69

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF
half 42 • whole 62

MAINE LOBSTER LINGUINI

cherry tomato, preserved lemon, basil, lobster bisque 48

DECONSTRUCTED PASTITSIO

short rib ragu, black truffle béchamel, myzithra cheese 34

MUSHROOM TAGLIATELLE

porcini butter, graviera cheese, tomato, rosemary VG 29

16oz DELMONICO RIBEYE

linz heritage angus, garlic confit, herb butter GF 89

φιλοξενία

philoxenia

(noun) 1. 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.