

## MEZE

BARREL AGED FETA 18  
greek olives, dolmas, pita

OCTOPUS 24  
mediterranean chick pea salad, greek yogurt

AGED GREEK SAUSAGE 17  
pork shoulder, leek & orange

CYPRIT LAMB SAUSAGE 18  
tzatziki, grilled pita

MEATBALLS 16  
olives, garlic confit, tomato

SHRIMP SANTORINI 18  
baked in tomato sauce &  
topped with barrel aged feta

## DIPS

SERVED WITH FLAME GRILLED PITA  
ADD ENGLISH CUCUMBER WEDGES +3

TZATZIKI 16  
yogurt, cucumber, garlic, dill

HUMMUS 15  
sun-dried tomato, garlic, basil

COMBO 22  
tzatziki & hummus

## SALAD

ADD: falafel +5, amish chicken +6, faroe island salmon +8,  
wild ecuadorian shrimp +10, hanger steak & sausage +10

MP CHOPPED 15  
romaine, bell peppers, onion, cucumbers, olives, tomato, feta

GREEK VILLAGE 18  
tomato, cucumber, onion, olives, peppers, feta

## BURGERS

HOUSE SMASHED FRIES & CORNICHON PICKLES  
AMERICAN, SMOKED MOZZARELLA, FETA, CHEDDAR, BACON +2 EACH

8OZ PRIME AGED BEEF 19

8OZ LAMB 22  
spicy whipped feta

## SOUVLAKI

PITA, TZATZIKI, ONION, TOMATO, ROMAINE, BELL PEPPER  
HOUSE SMASHED FRIES

FALAFEL SOUVLAKI 18  
bulgar wheat, lentil & chick pea croquette

PORK TENDERLOIN 19

AMISH CHICKEN SOUVLAKI 19

SEFTALIA SOUVLAKI 19  
cyprit lamb sausage

LOUKANIKO SOUVLAKI 19  
cured pork sausage

BLACK ANGUS HANGER STEAK SOUVLAKI 23

## SIGNATURE ENTREES

FUSILLI 22  
slow roasted tomato, garlic, feta, basil, calabrian chilies  
chicken +5, wild ecuadorian shrimp +8

ROASTED LEMON AMISH CHICKEN 27  
fingerling potatoes, dill, garlic, white wine

GRILLED BRANZINO 34  
roasted cherry tomato, greek olive and warm  
fingerling potato salad, lemon, evoo

BLACK ANGUS HANGER STEAK & GREEK SAUSAGE 32  
house smashed fries

MIX GRILL 34  
amish chicken, pork tenderloin, cyprit sausage,  
greek sausage, house smashed fries

## SIMPLY GRILLED

CHOICE OF SIDE OR MP CHOPPED SALAD

BRANZINO 34

FAROE ISLAND SALMON 30

AMISH COUNTRY CHICKEN 27

BABY LAMB CHOPS 38

## SIDES

CHOICE OF SIDE OR MP CHOPPED SALAD

SAUTEED SPINACH 10

SMASHED FRIES 10

LEMONY POTATOES 10

# APPETIZERS

---

## SOUP OF THE DAY 15

ask you server for today's selection

## MELITZANOSALATA 18

eggplant dip served with flame grilled pita

## TARAMASALATA 18

traditional garlicky "caviar dip", flame grilled pita

## FRIED CALAMARI & CAULIFLOWER 18

tzatziki & spicy marinara dipping sauces

## "THE GREEK WEDGE " SALAD 18

heirloom tomato, roasted pepper, dolmas, olives, feta, creamy garlic dressing

## PEI MUSSELS 20

calabrian chilies, basil, garlic, white wine sauce, smashed fries

## GRILLED PORTUGUESE SARDINES 20

tomato, olives, capers, feta

## GRILLED BROCCOLI 10

sea salt, evoo, lemon

# PASTA & RISOTTO

---

## DUMPLINGS 26

house made ricotta cheese gnocchi, chorizo, spinach, sun-dried tomatoes, pine nuts, tomato sauce, feta

## JUMBO RIGATONI 26

meatballs, mozzarella, local ricotta, tomato, garlic, fresh basil

## CORTECCE PASTA ALLA VODKA 26

smoked pork belly, wild ecuadorian shrimp, sage, pink vodka sauce, pecorino

## JUMBO LUMP CRAB & ASPARAGUS RISOTTO 27

basil, pecorino romano, cracked black peppercorn

## RICOTTA CHEESE CAVATELLI 26

ground black angus short rib "cacio e pepe" (cheesy cracked black peppercorn sauce)

# ENTREE

---

## GREEK SEAFOOD PAELLA 29

wild ecuadorian shrimp, new zealand baby clams, PEI mussels, & chorizo, san marzano tomato sauce, orzo, garlic, basil

## WHOLE GRILLED HUDSON VALLEY TROUT 30

(sustainable, raised organically) simply grilled with lemon, EVOO & sea salt  
choice of sautéed spinach, smashed fries or MP salad

## WHOLE GRILLED LAVRAKI 36

(wild sea bass from greece) simply grilled with lemon, EVOO & sea salt  
choice of sautéed spinach, smashed fries or MP salad

## SLOW BRAISED LAMB SHANK 32

orzo, spinach, root vegetables, lamb jus

## SIMPLY GRILLED SWORDFISH 34

choice of MP chopped salad, sauteed spinach, lemony potatoes or smashed fries

**SPARKLING**

Rose - "Akakies", Kir Yianni, Greece **G/15** B/56  
*red berry, refreshing, light, dry*

**ROSE**

La Sable - France **G/13** B/46  
*spiced raspberry & strawberry, full bodied*

**WHITE**

Pinot Grigio - Gorgo, Italy **G/13** B/46  
*light, crisp, fresh & lively on the palate, hints of pear, grapefruit & kumquat aromas*

Sauvignon Blanc - Vignoble Gibault, France **G/13** B/46  
*honeysuckle, lemon-grass, ginger, grapefruit*

Chardonnay - Albertoni, California **G/13** B/46  
*subtle oak, bright acidity*

Assyrtiko - "Lefkotsiknias" Ktima Voyatzi, Greece **G/16** B/58  
*straw yellow color, intense floral and fruity characters on the nose, fresh and crisp on the palate, citrus notes*

**RED**

Montepulciano - Rosari, Italy **G/13** B/46  
*plum, berry, hints of spice*

Pinot Noir - Sierra del Mar, California **G/14** B/50  
*ripe cherry aroma, creamy vanilla & french oak flavors*

Garnacha - El Chaparral, Spain **G/15** B/56  
*rich and smoky, subtle fruit*

Xinomavro/Cab Blend - Ktima Voyatzi, Greece **G/15** B/56  
*dark red color, complex nose, fragrant and long lasting*

Malbec - Familia Cecchin, Argentina **G/15** B/56  
*fruity with pleasant tannins, ripe plums, vanilla, tobacco and very soft coffee, excellent balance between wood and fruit*

Graciano - Quinta Cruz, California **G/17** B/62  
*rich, smoky, earthy, ripe fruit*

Agiorityko - Ktima Voyatzi, Greece **G/15** B/56  
*cinnamon, plum, and mellow cherry aromas, bitter almond, spice-box, sour cherry and cinnamon flavors*

Cabernet Sauvignon - Blacks Station, California **G/14** B/50  
*aromas of tobacco, leather & black cherry, layers of toast, black currant & chocolate flavors, round soft tannins that carry through to the long, juicy finish*

Cabernet Sauvignon - Bishop's Ring, Napa Valley **G/19** B/72  
*full bodied, plush tannins, black currant, black plum and blackberry notes*

Cabernet Sauvignon - Alta Nova, Napa Valley **G/22** B/84  
*full bodied, bright ruby color, aromas of concentrated red & black cherry, cassis, cranberry & pomegranate, savory notes of olive tapenade, tar, licorice, graphite, and pepper*

Red Blend - Chono, Chile **G/14** B/50  
*deep ruby-red, aromas of figs & prunes with a spicy note of nutmeg, big-bodied and juicy on the palate, silky tannins, long, smooth finish*

**MP COCKTAILS**

**PRE-BATCHED**

House-made all natural seasonal libations with fresh fruit, juices & cane sugar. No artificial flavors, concentrates or preservatives.

\$18 each

**THE CLASSIC MARGARITA**  
 tequila, triple sec, lemon, lime

**SPICY MEXICAN MANGO MARGARITA**  
 jalapeño tequila, triple sec, mango, lime

**GREEK MARGARITA**  
 fig vodka, pomegranate, lime

**BOOZY RED SANGRIA**  
 dark cherry, orange & plum

**BOOZY WHITE SANGRIA**  
 peach, vanilla, citrus

**WINTER SPECIALS**

individually mixed to order cocktails using all natural cold pressed fruit juices

\$16 each

**THE ULTIMATE BOURBON SOUR**  
 buillet bourbon, pomegranate liqueur, lemon and lime juice

**CITRUS CRUSH**  
 grey goose vodka, cold pressed tangerine, blood orange and grapefruit juices

**THE PRICKLY MULE**  
 tito's vodka, prickly pear puree, lime juice, ginger beer

**THE PERFECT PEAR**  
 blossom hill honey & aged gins, bartlet pear puree, citrus

**A GINGERED POMELA**  
 casamagios blanco tequila, ginger beer, cold pressed grapefruit juice

**THE BEST CHOCOLATE ESPRESSO MARTINI EVER**  
 godiva chocolate liqueur, patron cafe, tito's vodka, espresso

# BEERS@MP

## DRAFTS

### RADEBERGER - PILSNER 8

raderberg, germany  
inviting bitterness, earthy pine notes,  
full-bodied, complex taste

### STONE - IPA 8

escondido, california  
citrusy, piney hop flavors & aromas, perfectly  
balanced by a subtle malt character

### INDUSTRIAL ARTS - WRENCH IPA 10

garnerville, new york  
a pithy explosion of aroma and flavor, beyond hazy,  
unfiltered classic new england style IPA

### BELLS - AMBER ALE 8

comstock, michigan  
toasted & sweet caramel notes balanced with  
herbal and citrus hop aromas, clean bitterness

### BELLS - KALAMAZOO STOUT 10

comstock, michigan  
smooth & full-bodied, aromas and flavors of dark  
chocolate and freshly roasted coffee, hoppy

### FIDDLEHEAD - IPA 10

shelburne, vermont  
hop forward American IPA with mellow bitterness,  
citrusy and dank, well balanced

## BOTTLES & CANS

### DOMESTIC

MICHELOB ULTRA 5

COORS LIGHT 5

BUDWEISER 5

BUD LIGHT 5

ATHLETIC BREWING CO, Golden Ale (Non-Alcoholic) 7

DUCAN'S ABBY, Toby Pint (Tarrytown) 7

### IMPORT

CORONA LIGHT, Mexico 7

CORONA, Mexico 7

MODELO ESPECIAL, Mexico 7

MYTHOS, Greece 7

HEINEKEN, Holland 7

HEINEKEN LIGHT, Holland 7

### CIDER

DOWNEAST 6

original blend - unfiltered 5.1%

GRAFT FARM FLOR 7

NY apple cider, tart and earthy

### BELGIAN STYLE

DUVEL 13

bottle conditioned Belgian ale,  
champagne like carbonation

ALLAGASH - CURIEUX 13

phenomenally easy drinking,  
notes of coconut & bourbon

CHIMAY BLUE 15

copper-brown beer, light creamy head, slightly  
bitter taste, fruity, peppery character

DELIRIUM - TREMENS 13

malty aromas, fruity touches of orange zest, green  
apples & apricots, hint of banana, long finish of dry bitters

### DARK, MALTY, BOLD & STRONG

TROEGS - TROEGENATOR DOPPEL 8

a malty German style doppelbock with  
a rich, viscous finish

### HOPPY & BITTER ALES

LAGUNITAS - LITTLE SUMPIN' SUMPIN' ALE 8

smooth & silky hoppy pale wheat ale

INDUSTRIAL ARTS - TORQUE, DOUBLE IPA PINT 15

pale haze, intense aromas and a chewy mouthfeel  
that bites you back

### SEASONAL SPECIALS

ask your server about our rotating  
selections from the chef's favorite breweries