

DIPS

7.⁹⁹ each

served with pita | *add crudité* 2.⁹⁹

TZATZIKI • SPICY FETA • HUMMUS • TARAMA

THE BREADS AND SPREADS

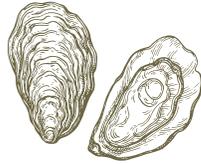
tzatziki, spicy feta, hummus, tarama 25.⁹⁹

served with local vegetable crudité, warm pita, lavash crisp

MEZZE

CHILLED OYSTERS

half dozen 19.⁹⁹ • dozen 37.⁹⁹ GF



ROCK SHRIMP & FETA*

tomato, ouzo, garlic, oregano, 60 second pita GF 18.⁹⁹

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.⁹⁹

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.⁹⁹

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG 16.⁹⁹

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts VG 16.⁹⁹

CHARRED OCTOPUS*

charred cipollini onion, fresno chiles, kalamata olive relish GF 26.⁹⁹

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG 14.⁹⁹

CRISPY CALAMARI 21.⁹⁹

caper tartar sauce, lemon, smoked paprika

\$1 from each sold throughout October will be donated to the

Lynn Sage Breast Cancer Foundation.

SOUPA & SALATA

AVGOLEMONO SOUP

roasted chicken broth, dill, rice, lemon egg sauce GF 8.⁹⁹

HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers VG GF 17.⁹⁹

VIOLÍ CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas VG GF 16.⁹⁹

philoxenia φιλοξενία

(noun) I. friend of strangers

SOUVLAKI GF

(noun, singular: souvlaki)

I. a traditional Greek dish comprised of grilled protein on a skewer

• *served with basmati rice, charred tomato, and tzatziki*

GRILLED SHRIMP* 24.⁹⁹

CHICKEN THIGH 21.⁹⁹

GRILLED LAMB 26.⁹⁹

WAGYU BEEF* 44.⁹⁹

PASTA

SEAFOOD LINGUINE

prawns, calamari, bay scallop, lobster bisque 36.⁹⁹

DECONSTRUCTED PASTITSIO

short rib ragu, graviera béchamel, black truffle 27.⁹⁹

MAINS

ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.⁹⁹

MEDITERRANEAN BRANZINO*

served tableside with saffron ladolemono & charred lemon GF MP



CAST IRON MOUSSAKA*

beef ragu, baby potatoes, eggplant, graviera béchamel 27.⁹⁹

CHARRED FILET MIGNON

crispy greek frites, garlic, oregano, myzithra cheese GF 49.⁹⁹

WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono GF 42.⁹⁹

LAMB

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF 51.⁹⁹

SLOW ROASTED LAMB GYROS*

vine ripened tomato, tzatziki, sumac onions, pita 37.⁹⁹

LAMB SHANK YIOUVETSI

orzo, braised tomato, shaved mizithra cheese, lamb jus 39.⁹⁹

SIDES

GREEK FRIES

ladolemono, feta yogurt VG 9.⁹⁹

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil VG 13.⁹⁹

CHARRED BROCCOLINI

garlic oil, lemon, oregano GF VG 11.⁹⁹

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% 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.