NAŌS

HELLENIC CUISINE

MEZE

MEZE PLATTER 28
tirokafteri, fava, melitzanosalata, tzatziki, grilled pita

MARINATED OLIVES 8 V GF
garlic, preserved lemon, calabrian chile

TZATZIKI 9 GF
greek yogurt, cucumber, garlic, dill, olive oil

MELITZANOSALATA 12 V GF
roasted eggplant, lemon, olive oil, garlic, walnuts

TIROKAFTERI 14 GF
creamy feta, hot chile pepper, olive oil

FAVA 9 V GF
split pea, red onion, capers

BREAD 8
union special bread, marinated olives, olive oil

MEZEDES

SPANAKOPITA 14
feta, spinach, leek, dill, phyllo

ZUCCHINI CROQUETTES 13
tzatziki

SOUTZOUKAKIA 15
lamb & beef meatballs simmered in tomato

FRIED KALAMARI 17
lemon, sumac, aleppo pepper, lemon aioli

TIROPITA 12
phyllo wrapped feta, sesame seeds, honey

DOLMADES 12 GF
grape leaf, rice, mint, lemon, dill, green onion, olive oil, Greek yogurt

GRILLED OCTOPUS 22 GF
fava, grilled eggplant salad, olive oil, aged vinegar

GRILLED SHRIMP 19
herb pistou, lemon herb couscous

RAW

BAY SCALLOPS CEVICHE* 20
bell pepper, onion, heirloom tomato, herbs, citrus, lemon, crispy pita chips

HAMACHI CRUDO* 22 GF
shaved red onion, pine nuts, ladolemono, mint oil, radish, micro rocket, aleppo pepper, black salt

GARDEN

GREEK VILLAGE 17 GF
seasonal heirloom tomatoes, sweet peppers, red onion, cucumber, olives, feta, maldon, olive oil, oregano

ROASTED BEETS 15 GF
roasted golden & red beets, manouri cheese, arugula, spiced walnuts, ladolemono, sesame

LOCAL STRAWBERRY 15 GF
artisan greens, macerated berries, goat cheese, radish, sunflower seeds, champagne and basil vinaigrette

HARVEST

BRIAM 15 V GF
eggplant, squash, red bell pepper, crushed tomato, olive oil, oregano

KRITHAROTA 23
orzo, spinach, feta, roasted cherry tomato, oyster mushroom, dill, lemon

SPANAKORIZO 12 V GF
carolina gold rice, braised spinach, leeks, dill, lemon, olive oil

GIGANDES PLAKI 12 V GF
giant white beans, crushed tomato, mirepoix, dill, olive oil

YAKHNI PATATES 12 V GF
potatoes slow-cooked in tomato essence

LEMONATES PATATES 12 V GF
lemon, olive oil, oregano

HORTA 10 V GF
sautéed greens, tomato, green onion, ladolemono

SEA

WHOLE BRANZINO 48 GF
horta, ladolemono, charred lemon

PAN SEARED SWORDFISH 37 GF
pea puree, beluga lentils, crispy artichoke, brown butter, lemon, capers

HALIBUT PLAKI 35 GF
tomatoes, cipollini onions, roast vegetables, olive oil, oregano

SHRIMP SAGANAKI 25 GF
creamy polenta, tomato sugo, feta

SQUID INK LINGUINE 33
bay scallops, shrimp, marinated mussels, lemon-dill pan sauce

KAKAVIA 31
fish stew, mirepoix, potatoes, fennel, saffron, tomato broth

LAND

CLAY POT LAMB 37 GF
grape leaves, dill, lemon potatoes, white wine, garlic

BRIZOLA FOR TWO* 165 GF
48 oz tomahawk rib eye*, yakhni potatoes

FILET MIGNON* 56
lemon potatoes, asparagus, white wine garlic sauce

GRILLED BONE-IN PORK CHOP* 36 GF
sweet potato purée , apple mostarda

RABBIT STIFADO 31
braised leg, pearl onions, sweet wine, tomato essence

LAMB CHOPS* 55 GF
rosemary rub, lemon potatoes, charred lemon

SOUVLA 29
yogurt marinated chicken thighs
tzatziki, cucumber & tomato salad, paprika sauce, grilled pita

WAGYU BEEF CHEEK GIOUVETSI 39
domestic wagyu, orzo, cipollini onion, black garlic, red wine, tomato sauce, kasseri cheese

MOUSSAKA 25
ground sirloin, eggplant, potato, béchamel, kasseri cheese

V= VEGAN GF = GLUTEN FREE

*These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server of any existing allergies or dietary restrictions. Thank you!

If you use a credit card, we will charge an additional 3% to help offset processing costs. We do not surcharge debit cards. A 20% gratuity is automatically applied to parties of 6 or more guests.