

MEZE

MEZE PLATTER 31
trokafteri, fava, melitzanosalata, tzatziki, grilled pita

BREAD 7 V GF
union special bread, marinated olives, olive oil

MARINATED OLIVES 8 GF
garlic, preserved lemon, calabrian chile

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

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

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

FAVA 9
split pea, red onion, capers

MEZEDES

SPANAKOPITA 12
feta, spinach, leek, dill, phyllo

ZUCCHINI CROQUETTES 12
tzatziki

SOUTZOUKAKIA 15
lamb & beef meatballs simmered in tomato

FRIED KALAMARI 18
lemon, sumac, aleppo pepper, tzatziki

TIROPITA 12
phyllo wrapped feta, sesame seeds, honey

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

WOODFIRE OCTOPUS 19 GF
fava, grilled eggplant salad, olive oil,
aged vinegar

GRILLED SHRIMP 19 GF
olive oil, herb pistou

RAW

MAGIATIKO 22 GF
sunchoke puree, lime, basil, cucumber,
watermelon radish, crispy sunchokes

TUNA 22 GF
castlevetrano, cucumber, shaved fennel,
orange supremes, citrus agave chili

GARDEN

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

MIXED GREENS 16 GF
peaches, pickled fennel, goat cheese, hazelnuts,
reduced balsamic

ROASTED BEETS 16 GF
roasted golden & red beets,
manouri cheese, arugula, spiced walnuts,
ladolemono, sesame

HARVEST

BRIAM 15 V GF
eggplant, squash, potatoes, crushed tomato, olive
oil, oregano

KRITHAROTA 23
orzo, spinach, feta, roasted cherry tomato,
beech mushroom, lemon

SPANAKORIZO 14 V GF
carolina gold rice, braised spinach,
leeks, dill, lemon, olive oil

GIGANDES PLAKI 14 V GF
giant white beans, crushed tomato,
mirepoix, dill, olive oil

YAKHNI PATATES 10 V GF
potatoes slow-cooked in tomato essence

LEMONATES PATATES 10 V GF
lemon, olive oil, oregano

HORTA 12 V GF
sautéed greens, tomato, green onion,
ladolemono

SEA

WHOLE BRANZINO 48 GF
horta, ladolemono, charred lemon

RED SNAPPER 37 GF
fasolatha puree, fennel, celery & red pepper salad

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

SHRIMP SAGANAKI 25 GF
tomato sugo, feta

SQUID INK LINGUINE 33
bay scallop, shrimp, marinated mussel, lemon-dill pan sauce

LAND

CLAY POT LAMB 38 GF
grape leaves, dill, lemon potatoes, white wine, garlic

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

FILET MIGNON* 56 GF
roasted cipollini onions & beech mushrooms, crispy mizethra potatoes, greek chimichuri

GRILLED BONE-IN PORK CHOP* 36 GF
black mission figs, cipollini onions, white wine

LAMB CHOPS* 54 GF
rosemary rub, lemon potatoes, charred lemon

SOUVLA 32
yogurt marinated chicken
tzatziki, cucumber & tomato salad, paprika sauce, grilled pita

BEEF SHORT RIB GIOUVETSI 40
orzo, cipollini, onion, black garlic, red wine tomato sauce, kasseri cheese

MOUSSAKA 25
ground sirloin, eggplant, potato, goat cheese mornay

SYMBOLS KEY

V = VEGAN GF = GLUTEN FREE

20% gratuity will be added to parties of 6 or more. * 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!