



parizade

MEDITERRANEAN FLAVORS AT PLAY

SPREADS

All spreads served with house breads 🍷
Add vegetable crudite 6 🍷 🌿

ORGANIC GREEN CHICKPEA HUMMUS, crisp garlic 9 🍷

SPICY RED PEPPER & FETA, garlic, pine nuts 9

TZATZIKI, Greek yogurt, cucumber, dill 9

MEZZE TRIO, tzatziki, spicy red pepper & feta, chickpea hummus 22

COLD

MARINATED OLIVES, citrus, chili flakes, thyme 6 🍷 🌿

ITALIAN BURRATA, sun-dried tomato, capers, olive, baby arugula, aged balsamic, toasted baguette 15

ROASTED BEETS, creamy brie, toasted almonds, pickled onions, pomegranate molasses 14 🌿

CURED SALMON, whipped feta, cucumbers, red onions, dill, capers, citrus vinaigrette, lavash 16

HOT

PHYLLO SHRIMP, roasted red pepper aioli, charred lemon & parsley chimichurri 15

GRILLED OCTOPUS, shaved fennel, capers, olives, smoked tomato vinaigrette 17 🌿

GREEN CHICKPEA & MUSHROOM FALAFEL, creamy feta dressing, pickled onion, cucumber 12 🌿

FRIED BULGARIAN FETA, kataifi wrapped, honey, toasted pistachio 14

SALADS

HORIATIKI, tomatoes, barrel feta, peppers, cucumbers, red onions, oregano, Greek vinegar, olive oil 10 / 15 🌿

CAESAR*, white anchovy, Reggiano parmesan, sourdough toast 10/ 15

MAROU LI, baby romaine, scallions, dill, feta, lemon 10 / 15 🌿

ADD FALAFEL, CHICKEN, SHRIMP, OR SALMON 10 🌿

🍷 vegan 🌿 gluten-free

PASTA & GRAINS

SMOKED GOUDA & PUMPKIN ARANCINI, roasted mushrooms, garlic cream, toasted pine nuts 22

SPAGHETTI, shrimp, slow-cooked Italian tomatoes, basil, crumbled feta 25

LINGUINE & CLAMS, chorizo, cherry tomatoes, toasted garlic, white wine sauce, tarragon bread crumbs 26

CRAB ALLA VODKA, penne, whipped ricotta, basil 28

GOLDEN QUINOA, edamame, green chickpea, kale, roasted mushrooms, toasted almonds 18 🌿

BUTTERNUT SQUASH GNOCCHI, walnuts, sage pesto cream, roasted butternut squash, brown butter 24

RIGATONI, lamb and beef bolognese, tomato sauce, parmesan bechamel 26

MEATS & FISH

ROASTED BRANZINO, fingerling potatoes, lemon vinaigrette, sun-dried tomatoes, capers, olives 41 🌿

SEAFOOD PLAKI, shrimp, cod, roasted tomato, fennel, feta, basil 30 🌿

GRILLED SALMON, roasted ratatouille, saffron cauliflower puree 30 🌿

GOAT CHEESE AND SPINACH STUFFED CHICKEN BREAST, roasted marble potatoes, carrots, rosemary thyme jus 26 🌿

GRILLED PORK CHOP, Italian polenta, pecorino romano, bacon jam 30 🌿

SHORT RIB BOURGUIGNON, bacon, carrots, onions, mushrooms, polenta, bread crumb gremolata 30

14OZ RIBEYE*, fingerling potatoes, balsamic roasted mushrooms, red wine jus 43 🌿

AUSTRALIAN LAMB CHOPS*, cous cous, mint feta sauce, toasted lemon pistachio crumble 44

ADD ON GARLIC SHRIMP 10

SIDES 8 🌿

RATATOUILLE 🍷

ROASTED FINGERLING POTATOES mint feta sauce

SAUTÉED MUSHROOMS, garlic, greens 🍷

CREAMY POLENTA, parmesan

20% gratuity added to parties of 6 or more.
No more than 4 split checks or credit cards for parties of 8 or more.

* This item is served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Giorgios
HOSPITALITY & LIFESTYLE GROUP



APERITIVO

SEASONAL SPRITZ

Bartender inspired-Seasonally driven-Always sparkling

AMERICANO

Campari, Rouge Vermouth, splash of soda

VERMOUTHS

(DRY, BLANC, OR ROUGE)

with soda & orange twist

COCCHI AMERICANO

on the rocks with a lemon twist

CRAFT BEER

HIGHLAND PILSNER

Asheville, NC

BULL DURHAM BEER CO KOLSCH

Durham, NC

FOOTHILLS HAZYUM HAZY IPA

Winston-Salem, NC

WICKED WEED "PERNICIOUS" IPA

Asheville, NC

RED OAK AMBER LAGER

Whitsett, NC

FULLSTEAM "PAYCHECK" PILSNER

Durham, NC

FULLSTEAM "HUMIDITY" HAZY IPA

Durham, NC

FULLSTEAM "COFFEE IS FOR CLOSERS" PORTER

Durham, NC

FULLSTEAM "BISCUIT" WHEAT

Durham, NC

CLASSICS

MICHELOB ULTRA

PERONI

MODELO "ESPECIAL" LAGER

NON-ALCOHOLIC HEINEKEN

NA ATHLETIC BREWING RUN WILD IPA

NA GUINNESS

CIDER

ATLANTA HARD CIDER CRISP APPLE

Atlanta, GA

\$25 per bottle corkage fee for outside wines

Ask about our selection of local spirits

SEASONAL EXPRESSIONS

Thoughtfully crafted cocktails using what is local, fresh and in season. Each tells a story. Find a favorite or learn them all

13 **GHOST TOMATINO** 22

12 Drumshanbo Sardinian Citrus Gunpowder gin, tomato water, fresh basil, spiced tomato-kissed rim
A fall flavorbomb!

10 **BRAZEN BULL** 18

10 Bronze Bull Bourbon, harissa hot honey syrup, fresh lemon, orange bitters served over a big rock
Turn up the heat and then smooth it out in style

THE VOYAGER 16

8 St George's Spiced Pear Liqueur Madam Colonel Pistachio Bourbon Cream, pineapple, fresh lime, orgeat, toasted pistachio rim-*All things Mediterranean-tiki*

THE STOWAWAY 16

9 Remy Martin VSOP, Ferrand Dry Curaco, fresh lemon juice, house-made fig syrup, crowned with fig leaf
Fall twist on a spirit forward classic

RED ORACLE 17

7 Cazadores reposado tequila, housemade cranberry and orange syrup, mole bitters-*Tequila with a twist of fate*

PARIZADE SIGNATURES

7 *Our signatures blend classic foundations with unexpected twists—bold, balanced, and crafted to surprise. The hallmark of PARIZADE.*

8 **TROUBLE IN "PARIZADE"** 17

8 Misterios Mezcal, Green Chartreuse, honey and lime
Never a dull moment!

BLACK MANHATTAN 17

7 Elijah Craig Rye, Amaro Nardini, mole chocolate bitters, Bordeaux cherry juice-*Stylish with a smooth finish*

LADY LAVENDER 16

5 Connption Kinship Gin, lime, St. Germain Elderflower Liqueur, lavender simple, Prosecco, rosemary garnish-*Floral and fun*

7 **THE CHARRED GENTLEMAN** 16

6 Bulleit Bourbon, orange bitters, smoked with rotating flavored wood chips-*Aromatic and elevated*

7 **LEMON VELVET MARTINI** 17

8 Limoncello, Hackney vodka, dry curacao, housemade lemon syrup, sugar rim-*Bright and silky!*

ZERO PROOF 8

LEMON GINGER ZINGER

CUBAN SODA

SPICED HONEY PEAR