

DIPS

7.⁹⁹ each | served with pita | *add crudité* 2.⁹⁹

TZATZIKI • SPICY FETA

CHARRED EGGPLANT • TARAMA

THE BREADS AND SPREADS

tzatziki, spicy feta, charred eggplant, 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 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

GREEK FRIES
ladolemono, feta yogurt VG 9.⁹⁹

CRISPY CALAMARI 21.⁹⁹
caper tartar sauce, lemon, smoked paprika

SOUPA & SALATA

AVGOLEMONO SOUP
roasted chicken broth, dill, rice, lemon egg sauce GF
cup 8.⁹⁹ | *bowl* 12.⁹⁹

HORIATIKI
vine-ripened tomatoes, cucumber, barrel aged feta, kalamata olives, 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, red onion VG GF 16.⁹⁹

SOUVLAKI

GF

(noun, singular: souvlaki)

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

• *served with basmati rice, marinated tomato, florina pepper, & tzatziki*

FAROE ISLAND SALMON* GF 24.⁹⁹

CHICKEN THIGH GF 21.⁹⁹

GRILLED LAMB GF 26.⁹⁹

BEEF TENDERLOIN* GF 34.⁹⁹

PASTA

SEAFOOD LINGUINE
shrimp, lobster, 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

WHOLE MEDITERRANEAN BRANZINO*
served tableside with saffron ladolemono & charred lemon GF *1.5 lb* 65.⁹⁹

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 myzithra cheese, lamb jus 39.⁹⁹

VEGETABLES

ROASTED MUSHROOMS
crispy halloumi, lemon, oregano, garlic oil VG 13.⁹⁹

CHARRED BROCCOLINI
garlic oil, lemon, oregano GF VG 11.⁹⁹

philoxenia φιλοξενία

(noun) I. friend of strangers

GF: gluten free VG: vegetarian Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

An 18% service charge will automatically be added to all parties of 6 or more.

A 3% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.