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 19.99

GRILLED MEATBALLS

smoked yogurt, tomato, mint 17.99

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG 15.99

SPANAKOPITAKIA

spinach, feta, crispy phyllo VG 14.99

HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts VG 16.99

CHARRED OCTOPUS*

charred cipollini onion, fresno chiles, kalamata olive relish GF 27.99

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG 14.99

GREEK FRIES

ladolemono, feta yogurt VG 9.99

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika 21.99

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, red onion, kalamata olives, 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

ADD A PROTEIN* *chicken 7.99 • steak 12.99 • shrimp 9.99*

philoxenia φιλοξενία

(noun) 1. friend of strangers

2-COURSE LUNCH

25. per person

FIRST COURSE *choice of:*	SECOND COURSE *choice of:*
HORIATIKI	GRILLED CHICKEN GYRO
AVGOLEMONO SOUP	ROASTED LAMB GYRO*
SPANAKOPITAKIA	FAROE ISLAND SALMON SOUVLAKI*
GRILLED MEATBALLS	VIOLI CHOPPED SALAD *with grilled chicken*

VEGETABLES

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil VG 13.99

CHARRED BROCCOLINI

garlic oil, lemon, oregano GF VG 11.99

SOUVLAKI GF

(noun, singular: souvlaki)

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

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

FAROE ISLAND SALMON* 24.99

CHICKEN THIGH GF 21.99

HALLOUMI VG 18.99

GRILLED LAMB GF 26.99

HANDHELDS

served with Greek fries

VIOLÍ BURGER

florina pepper sauce, barrel aged feta, house pickles 17.99

SLOW ROASTED GYRO

tzatziki, vine ripened tomato, cucumber, red onion, house pita 18.99

choice of: CHICKEN • LAMB

MAINS

WILD ALASKAN HALIBUT

skordalia, marinated spinach, ladolemono GF 43.99

ROASTED HALF CHICKEN

confit garlic, crispy potatoes, ladolemono GF 29.99

GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt GF half 29.99 | full 53.99

WHOLE MEDITERRANEAN BRANZINO*

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

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.