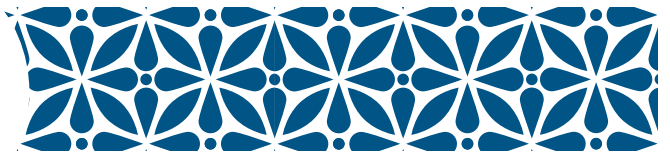




MEDITERRANEAN



APPETIZERS

TASTE OF SPREADS

4.²⁵ ea. | 14. for 4

Roasted Eggplant 'Melitzanosalata'
walnuts, red onion, mint

Cucumber Yogurt 'Tzatziki'
goat's milk yogurt, garlic, dill

Roasted Red Pepper 'Htipiti'
feta, chili pepper, olive oil

Hummus 'Revithiasalata'
crushed chickpeas, capers

SOUVLAKI SKEWERS

lemon, tzatziki

Lamb* oregano, lemon - 15.⁹⁵ **Chicken** lemon, parsley - 10.⁴⁵

Zucchini + Eggplant Chips

tzatziki, dill - 9.⁹⁵

Olives
assorted olives - 5.⁹⁵

Saganaki
kefalograviera cheese, ouzo, lemon + parsley - 6.⁹⁵

Oven Roasted Greek Meatballs
olive tapenade, dill - 9.⁹⁵

Ilios Grilled Octopus
marinated red onions, red wine vinaigrette - 15.⁹⁵

Calamari Fritti
marinara, aioli, greek olives - 11.⁹⁵

Falafel
charmoula salt, tzatziki - 6.⁴⁵

Spinach Pie

leeks, feta, baby spinach - 9.⁹⁵

Dolmades 'Stuffed Grape Leaves'
citrus, dill, rice - 5.⁹⁵

Chicken-Lemon Soup
rice, chicken, olive oil - 5.⁹⁵

Goat Cheese Stuffed Peppadew Pepper
goat cheese, dill - 6.⁴⁵

Angry Shrimp
jumbo shrimp, garlic, crushed chili peppers - 14.⁹⁵

Burrata Mozzarella + Shaved Prosciutto
vine-ripe tomato, fresh basil, aged balsamic vinegar, arbequina olive oil - 14.⁹⁵

SALADS

Country Greek 'Horiataki'
cucumber, vine-ripe tomato, feta, red onion, green bell pepper, oregano, marinated olives, red wine vinaigrette - 11.⁹⁵

Ilios
wild arugula, baby romaine, dill, feta, mixed olives, lemon dressing - 9.⁹⁵

Beet
arugula, local beets, orange, candied walnuts, fennel, goat cheese - 11.⁹⁵

Caesar
romaine, olives, herbed croutons, parmesan - 9.⁹⁵
(add marinated white anchovies - 2.⁹⁵)

Mesclun
baby greens, gorgonzola cheese, candied walnuts, white balsamic vinaigrette - 9.⁹⁵

Kale
roasted beets, pita croutons, pistachios, grape tomatoes, goat cheese, honey sumac - 11.⁹⁵

SALAD ADDITIONS

Grilled Marinated Chicken Breast - 7.⁴⁵ | Marinated Lamb Souvlaki* - 8.⁴⁵
Grilled Atlantic Salmon* - 9.⁴⁵ | Sautéed Gulf Shrimp - 9.⁴⁵ | Falafel - 6.⁴⁵

ENTREES

SEAFOOD

Atlantic Salmon*
kastorian white beans, roasted garlic coulis, herb vinaigrette - 24.⁹⁵

Pan Seared NC Trout
lemon-caper sauce, dill-roasted potatoes, sautéed green beans - 24.⁴⁵

Sea Scallops*
mushroom risotto, parmesan, parsley - 31.⁹⁵

Mediterranean Grilled Striped Bass
arugula, lemon, capers - 29.⁹⁵

MEAT

Chicken Lemonata
baby potatoes, artichoke, broccolini, greek olives, red onions, lemon dressing - 20.⁹⁵

Chicken Parmesan
breaded chicken scallopini, capellini marinara - 20.⁹⁵

Roast Pork Ribs 'Greek Style'
coriander-lemon rub, cucumber yogurt, olive-cabbage slaw, greek fries - 27.⁹⁵

Veal Piccata
lemon gnocchi, blistered tomatoes, capers, arugula-onion salad - 27.⁹⁵

Chicken Caprese Panini
marinated grilled chicken, prosciutto, sweet peppers, baby arugula, roma tomato, fresh mozzarella, balsamic, served with greek fries or chickpea salad - 15.⁹⁵

LAMB

Lamb Burger*
house-ground NZ lamb sirloin, roasted tomato, feta, caramelized onions, cucumber yogurt, served with greek fries or chickpea salad - 18.⁹⁵

Lamb 'Youvetsi Me Manestra'
slow braised lamb shank, tomato, shallot orzo, mizithra cheese - 33.⁹⁵

Grilled Marinated Lamb Chops*
tzatziki, lemon, greek fries - 35.⁹⁵

Ilios Pita Sandwiches
tzatziki, red onion, tomato, lettuce, served with greek fries or chickpea salad
Lamb* - 16.⁴⁵ | Chicken - 12.⁹⁵

PASTA

Garganelli
grilled marinated chicken, baby spinach, tomato cream - 17.⁹⁵

Capellini*
sea scallops, pancetta, white wine, garlic, lemon, broccolini - 27.⁹⁵

Spaghettini with Meatballs
herbed tomato sauce, parmigiano, olive oil - 17.⁹⁵

Crazy Lasagna
free-form, three meat bolognese, pappardelle pasta, mozzarella cheese - 18.⁹⁵

Seasonal Pasta
goat cheese, roasted butternut, crispy prosciutto, brown butter - 18.⁹⁵

PIZZA

Fig
herbed goat cheese, caramelized onion, wild arugula, aged balsamic - 13.⁴⁵ (add prosciutto 2.5)

Tomato Mozzarella 'Margherita'
tomatoes, fresh mozzarella, basil, parmigiano - 12.⁴⁵

Piemonte
prosciutto, greek sausage, pepperoni, roasted tomatoes, gorgonzola cheese - 14.⁴⁵

Crispy Brussels
lemon ricotta, prosciutto - 13.⁹⁵

Wild Mushroom 'Funghi'
shiitake, portobello, wild arugula, tomato, parmigiano, mozzarella, truffle oil - 13.⁴⁵

SUNDAY BRUNCH SPECIALS

11AM - 3PM

Mediterranean Frittata
house marinated onion and feta, loukaniko, tomato, olive - 10.⁹⁵

Pancakes
blueberry pancakes with lemon curd - 9.⁵⁰
plain - 7.⁵⁰

Greek Style Blackened Shrimp & Grits
stone ground grits, spinach, feta, roasted tomatoes and herb vinaigrette - 14.⁹⁵

SIDES

Chickpea Salad
cucumber, tomato, onion, feta, lemon - 4.⁹⁵

Risotto Parmigiano
parmigiano-reggiano - 6.⁹⁵

Brussel Sprouts 'Loukoumades Style'
honey, crispy prosciutto - 7.⁹⁵

Roast Mixed Carrots
lemon, dill - 5.⁹⁵

Grilled Asparagus
lemon oil - 6.⁹⁵

Broccolini 'Classico'
toasted garlic, lemon oil - 6.⁹⁵

Sautéed Kale
olive oil, garlic, lemon - 6.⁴⁵

Wild Mushroom Marsala
cremini, shiitake, button - 6.⁹⁵

Kastorian White Beans
tomato + herb vinaigrette - 6.⁹⁵

Split Plate Charge \$2.50

* = May contain raw or undercooked meat. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.