

bleu olive

MEDITERRANEAN BISTRO

DINNER MENU

MEZZE

TASTING OF SPREADS

Listed Below | Pita | Cucumber | Crostini 12
Individual Spread | Pita | Cucumber 8

HUMMUS

Garbanzo | Garlic | Lemon | Cumin

TSATSIKI

Greek Yogurt | Cucumber | Dill | Mint

TIROKAFTERI

Feta | Spicy Red Pepper | Basil

BABA GHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESES

Chef's Selection | Burgundy Fig Compote
Spiced Walnuts | Rosemary Toast 14

DOLMADES

Stuffed Grape Leaves | Rice | Dill
Pine Nuts | Tsatsiki 8

GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 10

CHICKEN LIVER PÂTÉ

Balsamic Onion Jam | Rosemary Toast 10

LAMB KEFTE

Grilled Lamb "Meatballs" | Chermoula 11

BAKED SAĞANAKI CHEESE

Kefalograviera | Manouri | Feta
Tomatoes | Olives | Shallots | Toast 11

MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 12

SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Sauce 12

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 12

SAUTEED CALAMARI

Capers | Tomatoes | Basil Pesto | Feta 12

PAN SEARED CRAB CAKE

Red Beet Relish | Smoked Onion Aioli 13

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 15

SOUPA | SALATA

AVGOLEMONO Egg Lemon Broth | Chicken | Rice 4 | 6

TODAY'S SOUP CREATION 4 | 6

ARTISAN Grapes | Candied Walnuts | Radish | Bleu Cheese | Champagne Honey Mustard 8

WEDGE Baby Romaine | Tomatoes | Olive Relish | Bacon Crumble | Bleu Cheese Dressing 8

CAESAR Local Kale or Romaine | Polenta Croutons | Garlic Anchovy Dressing | Grana Padano 8

BEETS Goat Cheese | Pistachio | Baby Arugula | Fennel | Lemon Sesame Vinaigrette 9

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 9

CRISPY CAROLINA OYSTERS Baby Arugula | Fennel | Radish | Lemon Caper Remoulade 14

MEAT | POULTRY

STUFFED FREE RANGE CHICKEN Spinach & Feta | Mushroom Risotto | Chicken Demi 19

STEAK FRITES Pepper Crusted Flat Iron Steak | Fresh Cut Fries | Charmoula Sauce 22

N.C. PASTURED PORK CHOP Bleu Cheese Risotto | Parsnips | Brussels Sprouts | Fig Compote 25

N.C. GRAZED LAMB RACK Creamy Mushroom Risotto | Broccolini | Rosemary Bordelaise 32

GRILLED N.C. BEEF TENDERLOIN Root Vegetables | Broccolini | Rosemary Bordelaise 32

MOUSSAKA Casserole | Braised Lamb | Eggplant | Yukon Gold Potatoes | Chèvre Béchamel 19

LAMB BURGER Red Beet Lemon Relish | Baby Arugula | Chermoula | Goat Cheese | Fries 15

SEAFOOD | PASTA | RISOTTO

FISH OF THE DAY "PLAKI" Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo Market

SCOTTISH SALMON Root Vegetables | Brussels Sprouts | Beet Relish | Smoked Onion Aioli 23

PAELLA Shrimp | Chicken | Spanish Chorizo | Calamari | Mussels | Citrus Saffron Risotto 24

SHRIMP TOURKOLIMANO Tomatoes | Olives | Spinach | Garlic Lemon Butter | Feta | Orzo 22

LAMB BOLOGNESE Braised Lamb | Mushrooms | Tomato Sauce | Linguine | Grana Padano 18

BUTTERNUT SQUASH RAVIOLI Mushrooms | Brussels Sprouts | Gorgonzola Cream 15

LINGUINE Tomatoes | Olives | Capers | White Anchovy | Basil Pesto | Spinach | Feta 14

Add Chicken 5 | Add Shrimp 7 | Add Chorizo 4

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

Please inform us of any food allergies. We will meet & exceed any special dietary requests.

20% gratuity will be included to parties of six or more.