

bleu olive

MEDITERRANEAN BISTRO

LUNCH MENU

SOUPA

AVGOLEMONO

Egg Lemon Broth | Chicken | Rice 4 | 6

TODAY'S SOUP CREATION 4 | 6

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

BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESES

Chef's Selection | Burgundy Fig Compote
Spiced Walnuts | Bruschetta 14

DOLMADES

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

SAGANAKI CHEESE

Baked Kasseri Cheese | Tomatoes
Olives | Shallots | Rosemary Toast 11

GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 12

MUSSELS "KRASATA"

Fennel | Capers | Chardonnay Butter 12

SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Broth 12

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 12

PAN SEARED CRAB CAKE

Beet Relish | Smoked Onion Aioli 13

*CRISPY CAROLINA OYSTERS

Baby Arugula | Fennel | Radish
Lemon Caper Remoulade 14

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 15

SALATA

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Champagne Honey Mustard 9

KALE Red Chicory | Garbanzo Beans | Olive Relish | Bacon Crumble | Bleu Cheese Dressing 9

CAESAR Baby Romaine or Kale | Polenta Croutons | Garlic Anchovy Dressing | Parmigiano 9

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

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

BISTRO Grilled Chicken | Tomatoes | Pickled Onions | Cucumbers | Peppers | Gruyere
Bacon Crumble | Truffled Egg Salad | Mixed Lettuces | Champagne Honey Mustard 15

*ADD: chicken 5 | Shrimp 7 | *Fried Oysters 7 | *Salmon 7 | *7 oz Flat Iron 10*

BURGERS

We use locally sourced grass fed beef & lamb for our burgers.

Choice of Fresh Cut Fries, Garden Salad or Cup of Soup | Sub Greek Salad 2

*B.O.M.B. BURGER Green Leaf | Tomatoes | Onions | House Pickles | Cheddar | Mayo 13

*BACON BURGER Caramelized Onions | Gruyere | Green Leaf | Smoked Onion Aioli 14

*LAMB BURGER Beet Relish | Baby Arugula | Fresh Herb Chermoula | Goat Cheese 15

SANDWICHES

Choice of Fresh Cut Fries, Garden Salad or Cup of Soup | Sub Greek Salad 2

B.L.T. Applewood Bacon | Green Leaf | Tomatoes | Herb Mayo | Whole Grain 12 | 8 Half

CHICKEN SALAD CROISSANT Roasted Chicken | Tomato | Green Leaf | Herb Mayo 13 | 9 Half

REUBEN Fresh Corned Beef | Sauerkraut | Gruyere | Mustard Aioli | Whole Grain 13 | 9 Half

CHICKEN AVOCADO WRAP Applewood Bacon | Baby Arugula | Smoked Onion Aioli 13

GRILLED VEGGIE WRAP Eggplant | Onions | Peppers | Baby Arugula | Feta | Hummus 11

CHICKEN SHAWARMA Moroccan Spice | Peppers | Onions | Tsatsiki | Romaine | Pita 13

GYRO House Made Lamb Gyro | Tomatoes | Pickled Onions | Tsatsiki | Romaine | Pita 13

ENTREES

*BLACKENED SALMON "PLAKI" Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo 14

*LAMB KEFTE Grilled Lamb "Meatballs" | Chermoula Sauce | Greek Salad 13

SPANAKOPITA Crispy Baked Phyllo Pastry | Braised Spinach & Feta Filling | Greek Salad 11

*STEAK FRITES Grilled Flat Iron Steak | House Cut Fries | Fresh Herb Chermoula Sauce 15

LINGUINE CAPONATA Roasted Eggplant | Olives | Capers | Spinach | Tomato Ragú | Feta 13

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.

18% gratuity will be included to parties of six or more.