

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

BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESES

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

DOLMATHES

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

LAMB KEFTE*

Grilled Lamb "Meatballs" | Chermoula 11

SAGANAKI

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

SMOKED SALMON PÂTE

Grain Mustard | Capers | Rosemary Toast 12

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

SAUTEED CALAMARI

Fennel | Capers | Tomato Ragú | Feta 12

PAN SEARED CRAB CAKE

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

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

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

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 10

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 10

CRISPY CAROLINA OYSTERS* Baby Arugula | Radicchio | Fennel | Lemon Caper Remoulade 14

MEAT | POULTRY

ROASTED CHICKEN BREAST Spinach & Feta Stuffing | Mushroom Risotto | Chicken Demi 21

STEAK FRITES* Pepper Crusted Flat Iron | House Cut Fries | Fresh Herb Chermoula Sauce 23

12 OZ NC GRASS FED BEEF RIB EYE* Roasted Potatoes | Broccolini | Porcini Pan Sauce 34

NC PASTURE RAISED PORK CHOP* Bleu Cheese Risotto | Brussels Sprouts | Fig Gastrique 26

HERB ENCRUSTED LAMB RACK* Creamy Mushroom Risotto | Broccolini | Porcini Pan Sauce 32

MOUSSAKA Casserole | Braised Lamb | Eggplant | Yukon Potatoes | Goat Cheese Béchamel 19

LAMB BURGER* Beet Relish | Baby Arugula | Chermoula | Goat Cheese | House Cut Fries 15

SEAFOOD | PASTA | RISOTTO

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

SCOTTISH SALMON* Roasted Potatoes | Brussels Sprouts | Beet Relish | Rosemary Vinaigrette 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 Ragú | Linguine | Parmigiano 18

BEET & BLEU CHEESE RAVIOLI Mushrooms | Brussels Sprouts | Walnuts | Gorgonzola Cream 15

LINGUINE CAPONATA Roasted Eggplant | Olives | Capers | Spinach | Tomato Ragú | 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.