

DINNER MENU

MEZZE

TASTING OF SPREADS

*hummus | tzatziki | tirokafteri | babaghanoush
pita | cucumber | crostini 14*

HUMMUS

tahini | garlic | lemon | Moroccan spice 9

BABAGHANOUSH

roasted eggplant | garlic | parsley 9

DOLMATHES

*stuffed grape leaves | rice | dill | mint
tzatziki 12*

CAPONATA

*eggplant | red pepper | olives | capers
pine nuts | grilled bread 12*

LAMB KEFTE

*grilled lamb "meatballs" | baby arugula
sumac onions | tzatziki 15*

FRIED CALAMARI

*preserved lemon remoulade
spicy red pepper jam 17*

GRILLED OCTOPUS

*hummus | sumac onions | olive relish
crispy capers | za'atar 21*

TIROKAFTERI

feta | basil | roasted red pepper 9

TZATZIKI

Greek yogurt | cucumber | dill | mint 9

CRISPY BRUSSELS SPROUTS

*lemon whipped ricotta | pine nuts
pomegranate molasses 12*

BAKED FETA CHEESE

*roasted tomatoes | olives | shallots
fresh herbs | grilled bread 14*

MUSSELS KRASATA

*fennel | capers | garlic lemon butter
grilled bread 16*

SPICY MUSSELS

*Spanish chorizo | spicy tomato brodo
grilled bread 18*

CRAB CAKE

*beet relish | preserved lemon remoulade
baby arugula 19*

SOUPA | SALATA

AVGOLEMONO

egg lemon broth | chicken | rice 5 | 7

ARTISAN

*mixed lettuces | grapes | pecans
bleu cheese | honey mustard 7 | 12*

CAESAR

*romaine | polenta croutons | parmesan
caesar dressing 7 | 12*

BABY KALE

*toasted pine nuts | parmesan
Spanish sherry vinaigrette 7 | 12*

BEETS

*goat cheese | pistachio | baby arugula
pickled fennel | lemon sesame vinaigrette 12*

GREEK

*tomatoes | beets | peppers | cucumbers
onions | olives | feta | mixed lettuces
balsamic vinaigrette 8 | 13*

FRIED OYSTERS

*preserved lemon remoulade
pickled fennel | baby arugula 21*

CIABATTA BREAD

roasted garlic olive oil | balsamic 3

MEAT | POULTRY

JOYCE FARMS CHICKEN

*spinach & feta stuffing | mushroom orzo
broccolini | brown butter jus 27*

STEAK FRITES*

*grilled 10oz flat iron | house cut fries
fresh herb chermoula 33*

LAMB SHORTLOIN*

*coffee cacao crust | mushroom orzo
broccolini | port wine reduction 35*

MOUSSAKA

*casserole | slow braised lamb | eggplant
yukon potatoes | goat cheese béchamel 27*

FIRSTHAND PORK CHOP*

*graviera cheese risotto | root vegetables
brussels sprouts | pear & fig mostarda 32*

LAMB BURGER*

*beet relish | baby arugula | chermoula
goat cheese | house cut fries 22*

SEAFOOD | GRAINS | PASTA

FISH OF THE DAY "PLAKI"*

fennel | red peppers | capers | spinach | graviera cheese orzo Market Price

SHRIMP TOURKOLIMANO

*roasted tomatoes | spinach | olives
feta | garlic lemon butter | orzo 28*

SCOTTISH SALMON*

*farro | root vegetables | brussels sprouts
beet relish | lemon whipped ricotta 30*

PAELLA

*shrimp | chicken | Spanish chorizo
mussels | citrus saffron risotto 31*

MUSHROOM LINGUINE

*shiitake | cremini | fennel | spinach
porcini cream 21*

POLENTA CAPONATA

*eggplant | roasted red peppers | olives
crispy capers | root vegetables
brussels sprouts | pine nuts 23*

LAMB BOLOGNESE

*slow braised lamb | mushrooms
tomato basil ragu | graviera
linguine 27*

Add: Chicken 7 | Add Shrimp 12

We kindly ask to keep your stay at a two-hour time limit.

Please alert your server of any allergies, as not all ingredients are listed on the menu.

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

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

WINE LIST

SPARKLING

VEUVE CLICQUOT (.375ml) 67
MOËT & CHANDON 'IMPERIAL' 89
NICOLAS FEUILLATTE ROSÉ 97
LOUIS ROEDERER 'COLLECTION 242' 99
VUEVE CLICQUOT BRUT 103

WHITE WINES

SCHEUREBE, PFEFFINGEN Germany 45
MALAGOUZIA, ALPHA ESTATE Greece 49
PINOT GRIS, AU BON CLIMAT California 54
XYNISTERI, MAKAROUNAS Greece 49
SAUVIGNON BLANC, GERARD FIOU 'JUST FIOU' France 50
ASSYRTIKO, SIGALAS Greece 62
ASSYRTIKO, VASALTIS Greece 67
CHABLIS, PAUL NICOLLE 'LES FOURNEAUX' France 57
CHARDONNAY, JORDAN California 67
CHARDONNAY, LOUIS LATOUR 'MONTAGNY' France 49
CHARDONNAY, FAMILLE VINCENT POUILLY-FUISSE France 54
CHARDONNAY, PAHLMAYER 'JAYSON' California 64
CHARDONNAY, CHATEAU MONTELENA California 80

RED WINES

PINOT NERO, CANTINA DI CASTEGGIO Italy 50
PINOT NOIR, SOKOL BLOSSER Oregon 55
PINOT NOIR, COLENE CLEMENS 'MARGO' Oregon 70
GRENACHE, GALLICA California 57
XINOMAVRO, ALPHA ESTATE Greece 61
BAROLO, VIETTI 'CASTIGLIONE' Italy 89
RIOJA, BODEGA LANZAGA Spain 52
ST. EMILION, CHATEAU LASSEGUE France 84
MERLOT, L'ECOLE NO. 41 Washington 53
MERLOT, CORONA DEL VALLE Baja California 54
CHATEAUNEUF DU PAPE, DOMAINE GALEVAN France 89
TEMPRANILLO, BODEGAS NUMANTHIA 'TERMES' Spain 52
CABERNET FRANC, MAKAROUNAS Greece 59
ZINFANDEL, NEYERS California 59
CABERNET SAUVIGNON, CAPE MENTELLE Australia 79
CABERNET SAUVIGNON, JORDAN California 90
CABERNET SAUVIGNON, TWO HANDS 'SEXY BEAST' Australia 84
CABERNET SAUVIGNON, PAHLMAYER 'JAYSON' California 110
VALPOLICELLA RIPASSO, RECCHIA 'LA MURAIE' Italy 56
AMARONE, RECCHIA Italy 95
RIOJA, BODEGAS RIOJANAS 'GRAN RESERVA' Spain 75

DRAUGHT BEER

GREAT LAKES BREWERY Seasonal 7
PONYSAURUS IPA 7
STELLA 7
BROOKLYN Seasonal 7
DELIRIUM TREMENS 8
WÖLFFER ESTATE DRY ROSE CIDER 6

BOTTLED BEER

BUD LIGHT 5
MICHELOB ULTRA 5
DURTY BULL LAGER 5
FIX Greece 5
MYTHOS Greece 5
PONYSAURUS SCOTTISH ALE 5
ERIC BORDELET PEAR CIDER France 8

BY THE GLASS

FEATURED

XINOMAVRO, DOMAINE KARYDAS Greece 17 | 64
ASSYRTIKO BLEND, LAZARIDIS 'AMETHYSTOS' Greece 15 | 58

SPARKLING

SPARKLING ROSÉ, HUBER Austria 13 | 46
CHAMPAGNE, NICOLAS FEUILLATE (.187ml) France 23

WHITES

RODITIS, KIR-YIANNI 'PARANGA' Greece 11 | 42
RIESLING, S. A. PRUM 'ESSENCE' Germany 12 | 46
RETSINA, MYLONAS Greece 11 | 42
MOSCATO D'ASTI, VIETTI Italy 12 | 46
SAUVIGNON BLANC, THREE BROOMS N. Zealand 13 | 48
CHARDONNAY, DI'LENARDO Italy 12 | 46
CHARDONNAY, GUNDLACH BUNDSCHU California 16 | 62

ROSÉ

DOMAINE SKOURAS 'ZOE' Greece 11 | 42

REDS

PINOT NOIR, VILLA WOLF Germany 12 | 46
MALBEC, WÖLFFER ESTATE Argentina 12 | 46
BORDEAUX, CLARENDELLE France 14 | 54
XINOMAVRO BLEND, ALPHA ESTATE AXIA Greece 13 | 50
CABERNET SAUVIGNON, BRENDEL California 14 | 54
SHIRAZ, THE WINNER'S TANK Australia 14 | 54

COCKTAILS

GRAPEFRUIT MANHATTAN

grapefruit vodka | St. Germain
bitters | grapefruit
13

POMEGRANATE MULE

vodka | pomegranate juice
lemon | ginger beer
13

GREEK MOJITO

Metaxa | lemon | basil
13

AMBROSIA

Woodford Reserve | campari
ouzo
14

EMPRESS AVIATION

Empres 1908 | Luxardo Maraschino
Crème de Violette | lemon
14

PEATY PEAR

Hennesy | Yellow Chartreuse | pear syrup
lemon | scotch float
14

ALL PRODUCTS SUBJECT TO
AVAILABILITY