

DINNER MENU

MEZZE

TASTING OF SPREADS

hummus | tzatziki | tirokafteri | babaghanoush
pita | cucumber | crostini 15

HUMMUS

chic pea | tahini | garlic | lemon
Moroccan spice 9

BABAGHANOUSH

roasted eggplant | garlic | tahini 9

DOLMATHES

stuffed grape leaves | rice | dill
mint | tzatziki | za'atar 12

BAKED FETA CHEESE

roasted tomatoes | olives | shallots
chermoula | grilled bread 14

LAMB KEFTE

grilled lamb "meatballs" | caponata
capers | pine nuts | graviera 16

FRIED CALAMARI

preserved lemon remoulade
spicy red pepper jam 17

GRILLED OCTOPUS

chic pea puree | sumac onions
olive relish | capers | za'atar 21

TIROKAFTERI

feta cheese | roasted red pepper
basil | mild chili 9

TZATZIKI

Greek yogurt | cucumber | dill | mint 9

CRISPY BRUSSELS SPROUTS

lemon whipped ricotta | pine nuts
pomegranate molasses 12

SPANAKOPITA

phyllo pastry | spinach & feta stuffing
tzatziki 13

MUSSELS KRASATA

fennel | capers | garlic lemon butter
grilled bread 16

SPICY MUSSELS

Spanish chorizo | spicy tomato brodo
grilled bread 18

CRAB CAKE

preserved lemon remoulade
beet relish | baby arugula 19

SOUPA | SALATA

AVGOLEMONO

egg lemon broth | chicken | rice 5 | 7

ARTISAN

mixed lettuces | grapes | candied 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 13

GREEK

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

FRIED OYSTERS

baby arugula | pickled fennel
preserved lemon remoulade 21

CIABATTA BREAD

roasted garlic olive oil | balsamic 3

MEAT | POULTRY

JOYCE FARMS CHICKEN

spinach & feta stuffing | graviera risotto
broccolini | porcini pan sauce 28

STEAK FRITES*

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

LAMB SHORTLOIN*

coffee cacao crust | mushroom orzo
broccolini | bordelaise 35

MOUSSAKA

casserole | braised lamb shank | eggplant
yukon potatoes | goat cheese béchamel 28

FIRSTHAND PORK CHOP*

saffron risotto | roasted root vegetables
brussels sprouts | mango fig mostarda 32

LAMB BURGER*

beet relish | baby arugula | chermoula
lemon whipped ricotta | fries 23

SEAFOOD | GRAINS | PASTA

FISH OF THE DAY "PLAKI"*

fennel | red peppers | capers | spinach
graviera risotto Market Price

SCOTTISH SALMON*

saffron risotto | roasted root vegetables
brussels sprouts | lemon remoulade 31

PAELLA

shrimp | chicken | Spanish chorizo
mussels | citrus saffron risotto 32

SHRIMP TOURKOLIMANO

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

POLENTA CAPONATA

roasted red peppers | olives | eggplant
root vegetables | brussels sprouts
capers | pine nuts 22

MUSHROOM LINGUINE

shiitake | porcini | cremini | fennel
spinach | cream | graviera | truffle oil 24
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.

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, BRENDDEL *California 14 | 54*
- SHIRAZ, THE WINNER’S TANK *Australia 14 | 54*

SPARKLING

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

COCKTAILS

GRAPEFRUIT MANHATTAN

Grapefruit Vodka | St. Germaine
Bitters | Grapefruit 13

POMEGRANATE MULE

Vodka | Pomegranate Juice
Lemon | Ginger Beer 13

GREEK MOJITO

Metaxa | Lemon | Basil 13

EMPRESS AVIATION

Empres 1908 | Luxardo Maraschino
Crème de Violette | Lemon 14

PEATY PEAR

Hennesy | Yellow Chartreuse | Pear Syrup
Lemon | Scotch Float 14

WINE LIST

WHITE WINES

- MALAGOUZIA, ALPHA ESTATE *Greece 49*
- PINOT GRIS, AU BON CLIMAT *California 54*
- XYNISTERI, MAKAROUNAS *Greece 49*
- SAUVIGNON BLANC, ROMABUER *California 52*
- 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, FAMILLE VINCENT POUILLY-FUISSE *France 54*
- CHARDONNAY, PAHLMEYER ‘JAYSON’ *California 64*
- CHARDONNAY, CHATEAU MONTELENA *California 80*

RED WINES

- PINOT NERO, CANTINA DI CASTEGGIO *Italy 50*
- PINOT NOIR, SOKOL BLOSSER *Oregon 59*
- PINOT NOIR, COLENE CLEMENS ‘MARGO’ *Oregon 70*
- GRENACHE, GALLICA *California 56*
- XINOMAVRO, ALPHA ESTATE *Greece 61*
- BAROLO, VIETTI ‘CASTIGLIONE’ *Italy 92*
- RIOJA, BODEGA LANZAGA *Spain 54*
- ST. EMILION, CHATEAU LASSEGUE *France 91*
- MERLOT, L’ECOLE NO. 41 *Washington 57*
- MERLOT, CORONA DEL VALLE *Baja California 52*
- CHATEAUNEUF DU PAPE, DOMAINE GALEVAN *France 91*
- TEMPRANILLO, BODEGAS NUMANTHIA ‘TERMES’ *Spain 57*
- CABERNET FRANC, MAKAROUNAS *Greece 59*
- ZINFANDEL, NEYERS *California 60*
- CABERNET SAUVIGNON, CAPE MENTELLE *Australia 79*
- CABERNET SAUVIGNON, JORDAN *California 92*
- CABERNET SAUVIGNON, TWO HANDS ‘SEXY BEAST’ *Australia 84*
- CABERNET SAUVIGNON, PAHLMEYER ‘JAYSON’ *California 110*
- VALPOLICELLA RIPASSO, RECCHIA ‘LA MURAIE’ *Italy 60*
- AMARONE, RECCHIA *Italy 97*
- RIOJA, BODEGAS RIOJANAS ‘GRAN RESERVA’ *Spain 77*

ZERO PROOF

STELLA ARTOIS ‘LIBERTE’ 5

WOLFFER ESTATE
‘SPRING IN A BOTTLE’

Blanc de Blancs Sparkling Wine 10

POMEGRANATE PONY

Pomegranate Juice | Lemon | Ginger Beer 6

ALMOND LEMON DROP

Lemon | Orgeat | Tonic | Soda 6

‘BISCUS BRAMBLE

Hibiscus Tea | Orange | Cranberry | Lemon | Berries 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*
- DRAUGHT BEER
- GREAT LAKES *Seasonal 7*
- PONYSAURUS IPA 7
- STELLA 7
- BROOKLYN *Seasonal 7*
- DELIRIUM TREMENS 8
- WÖLFFER ESTATE DRY ROSE CIDER 6

ALL PRODUCTS SUBJECT TO
AVAILABILITY