

DINNER MENU

MEZZE

TASTING OF SPREADS

*hummus | tzatziki | tirokafteri | babaghanoush
pita | cucumber | crostini 18*

HUMMUS

*chic pea | tahini | garlic | lemon
Moroccan spice 10*

BABAGHANOUSH

roasted eggplant | garlic | tahini 10

DOLMATHES

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

BAKED CHEESE

*feta & graviera cheeses | fresh herbs
roasted tomatoes | grilled bread 14*

LAMB KEFTE

*grilled lamb "meatballs" | caponata
capers | pine nuts | graviera 17*

FRIED CALAMARI

*preserved lemon remoulade
spicy red pepper jam 18*

GRILLED OCTOPUS

*sun dried tomato romesco | sumac onions
olive relish | capers | za'atar 21*

TIROKAFTERI

*feta cheese | roasted red pepper
basil | mild chili 10*

TZATZIKI

Greek yogurt | cucumber | dill | mint 10

SPANAKOPITA

*phyllo pastry with spinach & feta
sun dried tomato romesco 13*

MUSSELS KRASATA

*fennel | capers | garlic butter
grilled bread 17*

SPICY MUSSELS

*Spanish chorizo | tomato brodo
grilled bread 19*

CRAB CAKE

*preserved lemon remoulade
beet relish | baby arugula 21*

FRIED OYSTERS

*baby arugula | pickled fennel
preserved lemon remoulade 21*

SOUPA | SALATA

AVGOLEMONO

egg lemon broth | chicken | rice 6 | 8

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*

CRISPY BRUSSELS SPROUTS

*lemon whipped ricotta | pine nuts
pomegranate molasses 13*

HOUSE BAKED 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 34*

LAMB SHORTLOIN*

*coffee cacao crust | mushroom orzo
broccolini | bordelaise 36*

MOUSSAKA

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

FIRSTHAND PORK CHOP*

*crispy polenta | roasted root vegetables
brussels sprouts | port fig gastrique 33*

LAMB BURGER*

*beet relish | baby arugula | chermoula
lemon whipped ricotta | fries 24*

SEAFOOD | GRAINS | PASTA

FISH OF THE DAY "PLAKI"*

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

SHRIMP TOURKOLIMANO

*roasted tomatoes | spinach | feta
garlic tomato butter | orzo 29*

FAROE ISLAND SALMON*

*saffron risotto | roasted root vegetables
brussels sprouts | sun dried tomato romesco 32*

PAELLA

*shrimp | chicken | Spanish chorizo
mussels | citrus saffron risotto 33*

LAMB BOLOGNESE

*braised shank | red peppers | shiitake
cremini | tomato basil ragu
graviera | linguine 26*

POLENTA CAPONATA

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

MUSHROOM LINGUINE

*shiitake | cremini | fennel | spinach | cream
graviera | truffle oil 24*

Add Chicken 8 | 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, ALPHA ESTATE *Greece 17 | 64*

ASSYRTIKO BLEND, LAZARIDIS 'AMETHYSTOS' *Greece 15 | 58*

SPARKLING

SPARKLING ROSÉ, 'SECCO' PINOT NOIR *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*

SPARKLING

VEUVE CLICQUOT (.375ml) *France 67*

MOËT & CHANDON 'IMPERIAL' *France 89*

NICOLAS FEUILLATTE ROSÉ *France 97*

LOUIS ROEDERER 'COLLECTION 242' *France 99*

VUEVE CLICQUOT BRUT *France 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

BOTTLED BEER

BUD LIGHT 5

MICHELOB ULTRA 5

FIX *Greece 6*

MYTHOS *Greece 6*

PONYSAURUS SCOTTISH ALE 6

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 7

WINE LIST

WHITE WINES

MALAGOUZIA, ALPHA ESTATE *Greece 49*

PINOT GRIS, AU BON CLIMAT *California 54*

XYNISTERI, MAKAROUNAS *Greece 49*

SAUVIGNON BLANC, ROMABUER *California 57*

SAUVIGNON BLANC, GERARD FIOU 'JUST FIOU' *France 52*

VERMENTINO, LA SPINETTA *Italy 54*

ASSYRTIKO, SIGALAS *Greece 62*

ASSYRTIKO, VASALTIS *Greece 67*

PETITE CHABLIS, DOMAINE LOUIS MOREAU *France 59*

CHARDONNAY, JORDAN *California 68*

POUILLY-FUISSE, LOUIS LATOUR *France 64*

CHARDONNAY, PAHLMAYER 'JAYSON' *California 74*

CHARDONNAY, CHATEAU MONTELENA *California 97*

RED WINES

PINOT NOIR, CROSSBARN *California 69*

PINOT NOIR, COLENE CLEMENS 'MARGO' *Oregon 85*

PINOT NOIR, SIDURI *Oregon 60*

XINOMAVRO, DOMAINE KARYDAS *Greece 71*

BAROLO, VIETTI 'CASTIGLIONE' *Italy 120*

ST. EMILION, CHATEAU LASSEGUE *France 115*

MERLOT, L'ECOLE NO. 41 ESTATE *Washington 64*

MERLOT, FROG'S LEAP *California 80*

CHATEAUNEUF DU PAPE, DOMAINE GALEVAN *France 99*

TEMPRANILLO, BODEGAS NUMANTHIA 'TERMES' *Spain 62*

CABERNET FRANC, MAKAROUNAS *Greece 61*

ZINFANDEL, NEYERS *California 69*

CABERNET SAUVIGNON, CAPE MENTELLE *Australia 79*

CABERNET SAUVIGNON, JORDAN *California 107*

CABERNET SAUVIGNON, TWO HANDS 'SEXY BEAST' *Australia 84*

CABERNET SAUVIGNON, PAHLMAYER 'JAYSON' *California 137*

VALPOLICELLA RIPASSO, RECCHIA 'LA MURAIE' *Italy 64*

AMARONE, RECCHIA *Italy 109*

BLEND, CHATEAU MUSAR *Lebanon 123*

ZERO PROOF

STELLA ARTOIS 'LIBERTE' 5

WOLFFER ESTATE 'SPRING IN A BOTTLE'

Blanc de Blancs Sparkling Wine 11

POMEGRANATE PONY

Pomegranate Juice | Lemon | Ginger Beer 8

ALMOND LEMON DROP

Lemon | Orgeat | Tonic | Soda 8

'BISCUS BRAMBLE

Hibiscus Tea | Orange | Cranberry | Lemon | Berries 8