

bleu olive

MEDITERRANEAN BISTRO

LUNCH MENU

SOUPA

AVGOLEMONO

Egg Lemon Broth | Chicken | Rice 5 | 7

TODAY'S SOUP CREATION 5 | 7

MEZZE

TASTING OF SPREADS

Listed Below | Pita | Cucumber | Crostini 12

Individual Spread | Pita | Cucumber 9

HUMMUS

Garbanzo | Garlic | Lemon | Cumin

TZATZIKI

Greek Yogurt | Cucumber | Dill | Mint

TIROKAFTERI

Feta | Spicy Red Pepper | Basil

BABAGHANOUSH

Roasted Eggplant | Parsley | Olive Oil

ARTISINAL CHEESE PLATE

Chef's Selection | Burgundy Fig Compote

Spiced Walnuts | Rosemary Toast 15

DOLMATHES

Stuffed Grape Leaves | Rice | Dill

Pine Nuts | Tzatziki 9

GRILLED OCTOPUS

Arugula | Pickled Onions | Olive Relish 12

CRISPY FRIED CALAMARI

Spicy Red Pepper Jam | Smoked Onion Aioli 14

MUSSELS KRASATA

Fennel | Capers | Chardonnay Butter 13

SPICY MUSSELS

Chorizo | Leeks | Spicy Tomato Brodo 14

PAN SEARED CRAB CAKE

Beet Relish | Smoked Onion Aioli 15

CRISPY CAROLINA OYSTERS*

Baby Arugula | Pickled Fennel

Lemon Caper Remoulade 15

GARLIC SHRIMP

Shallots | Capers | Garlic Lemon Butter 16

SALATA

ARTISAN Mixed Lettuces | Grapes | Walnuts | Bleu Cheese | Honey Mustard Dressing 10

CAESAR Baby Romaine | Polenta Croutons | Garlic Anchovy Dressing | Parmigiano 10

KALE CAESAR Polenta Croutons | Garlic Anchovy Sherry Vinaigrette | Parmigiano 11

BEETS Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel | Lemon Sesame Vinaigrette 11

GREEK Tomatoes | Beets | Peppers | Cucumbers | Onions | Olives | Feta | Balsamic Vinaigrette 11

BISTRO Grilled Chicken | Tomatoes | Pickled Onions | Cucumbers | Peppers | Bleu Cheese

Bacon Crumble | Hard Cooked Egg | Mixed Lettuces | Honey Mustard Dressing 16

ADD: chicken 5 | salmon* 8 | Fried Oysters* 8 | Shrimp 9 | Falafel 5

BURGERS & SANDWICHES

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 | Pickled Onions | Cheddar | Herb Mayo 14

BACON BURGER* Caramelized Onions | Cheddar | Green Leaf | Smoked Onion Aioli 15

LAMB BURGER* Beet Relish | Baby Arugula | Fresh Herb Chermoula | Goat Cheese 16

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

B.L.T. Applewood Bacon | Green Leaf | Tomatoes | Herb Mayo | Whole Grain Toast 13 | 9 Half

FALAFEL WRAP Baby Arugula | Peppers | Pickled Onions | Tzatziki | Feta | Olive Relish 13

CHICKEN AVOCADO WRAP Applewood Bacon | Baby Arugula | Smoked Onion Aioli 14

REUBEN Corned Beef | Sauerkraut | Horseradish Mustard | Havarti | Whole Grain 14 | 10 Half

CHICKEN SHAWARMA Moroccan Spice | Peppers | Onions | Lettuce | Tzatziki | Pita 14

LAMB KEFTE PITA Grilled Lamb "Meatballs" | Tomatoes | Onions | Lettuce | Tzatziki 14

ENTREES

BLACKENED SALMON PLAKI* Fennel | Red Peppers | Capers | Spinach | Parmesan Orzo 16

STEAK FRITES* Grilled 8oz Flat Iron Steak | House Cut Fries | Fresh Herb Chermoula Sauce 17

LAMB KEFTE* Grilled Lamb "Meatballs" | Fresh Herb Chermoula Sauce | Greek Salad 15

SPANAKOPITA Crispy Baked Phyllo Pastry | Spinach & Feta Cheese Filling | Greek Salad 13

MUSHROOM LINGUINE Shiitake | Oyster | Cremini | Fennel | Broccolini | Gorgonzola Cream 15

ADD: chicken 5 | shrimp 9 | chorizo 5

*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.