

DINNER MENU

MEZZE

TASTING OF SPREADS 12

Four Listed Below | Pita | Cucumber | Crostini

HUMMUS 9

Garbanzo | Garlic | Lemon | Cumin | Pita | Cucumber

TZATZIKI 9

Greek Yogurt | Cucumber | Dill | Mint | Pita | Cucumber

TIROKAFTERI 9

Feta | Spicy Red Pepper | Basil | Pita | Cucumber

BABAGHANOUSH 9

Roasted Eggplant | Parsley | Olive Oil | Pita | Cucumber

DOLMATHES 9

Stuffed Grape Leaves | Rice | Dill | Pine Nuts | Tzatziki

LAMB KEFTE 11

Grilled Lamb Meatballs | Chermoula

GRILLED SPANISH OCTOPUS 13

Fava | Pickled Red Onion | Olive Relish

CRISPY FRIED CALAMARI 14

Spicy Red Pepper Jam | Smoked Onion Aioli

MUSSELS KRASATA 13

Fennel | Capers | Chardonnay Butter | Grilled Focaccia

SPICY MUSSELS 14

Chorizo | Leeks | Spicy Tomato Brodo | Grilled Focaccia

PAN SEARED CRAB CAKE 15

Beet Relish | Smoked Onion Aioli

CRISPY CAROLINA OYSTERS* 15

Baby Arugula | Pickled Fennel | Bacon Remoulade

SHRIMP SAHANAKI 16

Tomatoes | Leeks | Feta | Capers

SOUPA | SALATA

AVGOLEMONO 5 | 7

Egg Lemon Broth | Chicken | Rice

ARTISAN 6 | 10

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

CAESAR 6 | 10

Romaine | Focaccia Croutons | Parmigiano
Creamy Anchovy Dressing

KALE CAESAR 7 | 11

Focaccia Croutons | Grana Padano
Anchovy Sherry Vinaigrette

BEETS 11

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

GREEK 7 | 11

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

**ADD: chicken 5 | salmon* 9 | Fried Oysters* 9
shrimp 9 | Falafel 4**

MEAT | POULTRY

JOYCE FARMS CHICKEN 23

Spinach & Feta Stuffing | Mushroom Risotto
Truffle Chicken Demi

STEAK FRITES* 25

Grilled 10 Ounce Flat Iron | House Cut Fries
Fresh Herb Chermoula Sauce

HONEY GLAZED LAMB TENDERLOIN* 28

Mushroom Risotto | Broccolini | Rosemary Bordelaise

GRILLED HERITAGE PORK CHOP* 26

Bleu Cheese Risotto | Root Vegetables
Brussels Sprouts | Fig Compote

MOUSSAKA 23

Casserole | Braised Lamb | Eggplant
Yukon Gold Potatoes | Goat Cheese Béchamel

LAMB BURGER* 17

Beet Relish | Baby Arugula | Chermoula Sauce
Goat Cheese | House Cut Fries

SEAFOOD | PASTA | VEGETABLES

FISH OF THE DAY PLAKI* Market Price

Fennel | Red Peppers | Capers | Spinach
Parmesan Orzo

SALMON* 24

Grilled Polenta | Root Vegetables | Brussels Sprouts
Beet Relish | Smoked Onion Aioli

PAELLA 26

NC Coast Shrimp | Chicken | Spanish Chorizo
Mussels | Citrus Saffron Risotto

SHRIMP TOURKOLIMANO 24

Tomatoes | Olives | Spinach | Feta | Orzo
Garlic Lemon Butter

LAMB BOLOGNESE 22

Mushrooms | Sweet Red Peppers | Tomato Basil Ragú
Linguine | Parmigiano

GRILLED POLENTA 17

Root Vegetables | Mushroom Ragú | Brussels Sprouts
Beet Relish | Pinenuts

MUSHROOM LINGUINE 16

Shiitake | Oyster | Cremini | Fennel | Spinach
Gorgonzola Cream

Add Chicken 5 | Add Shrimp 9 | Add Chorizo 5

DESSERT

ORANGE DARK CHOCOLATE TORTE 8 GF

Sea Salt | Orange Caramel | Five Spice Gelato

GOAT CHEESE & HONEY CHEESECAKE 8 GF

Pistachio Crust | Honey Drizzle

WHITE CHOCOLATE CRÈME BRÛLÉE 7 GF

BAKLAVA 6

Phyllo | Walnuts | Pistachio | Raisins | Simple Syrup

*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.