

# LUNCH 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

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

## SOUPA | SALATA

AVGOLEMONO 5 | 7

Egg Lemon Broth | Chicken | Rice

ARTISAN 10

Mixed Lettuces | Grapes | Walnuts | Bleu Cheese

Honey Mustard Dressing

CAESAR 10

Romaine | Focaccia Croutons | Parmigiano

Creamy Anchovy Dressing

KALE CAESAR 11

Focaccia Croutons | Grana Padano

Anchovy Sherry Vinaigrette

BEETS 11

Goat Cheese | Pistachio | Baby Arugula

Pickled Fennel | Lemon Sesame Vinaigrette

GREEK 11

Tomatoes | Beets | Peppers | Cucumbers | Onions

Olives | Feta | Balsamic Vinaigrette

BISTRO 16

Grilled Chicken | Tomatoes | Pickled Onions

Cucumbers | Peppers | Bleu Cheese | Bacon Crumble

Hard Cooked Egg | Mixed Lettuces

Honey Mustard Dressing

**ADD: Chicken 5 | Salmon\* 9 | Fried Oysters\* 9**

**Shrimp 9 | Falafel 4**

## BURGERS & SANDWICHES

Choice of Fresh Cut Fries, Garden Salad or Cup of Soup

Sub Greek Salad 2

B.O.M.B. BURGER\* 14

Green Leaf | Tomatoes | Pickled Onions

Cheddar | Herb Mayo

BACON BURGER\* 15

Caramelized Onions | Cheddar | Green Leaf

Smoked Onion Aioli

LAMB BURGER\* 16

Beet Relish | Baby Arugula | Goat Cheese

Fresh Herb Chermoula

CHICKEN SALAD CROISSANT 14 | 10 Half

Roasted Chicken | Tomato | Green Leaf |

Herb Mayo

GRILLED CHICKEN WRAP 14

Caramelized Onions | Peppers | Baby Arugula

Feta | Hummus | Olive Relish

B.L.T. 13 | 9 Half

Applewood Bacon | Green Leaf | Tomatoes

Herb Mayo | Whole Grain

FALAFEL WRAP 13

Baby Arugula | Peppers | Pickled Onions

Tzatziki | Feta | Olive Relish

CHICKEN SHAWARMA 14

Moroccan Spice | Peppers | Onions

Lettuce | Tzatziki | Pita

LAMB KEFTE PITA 15

Grilled Lamb "Meatballs" | Tomatoes

Onions | Lettuce | Tzatziki

## ENTREES

BLACKENED SALMON PLAKI\* 16

Fennel | Red Peppers | Capers | Spinach

Parmesan Orzo

STEAK FRITES\* 17

Grilled 8oz Flat Iron Steak | House Cut Fries

Fresh Herb Chermoula Sauce

LAMB KEFTE\* 15

Grilled Lamb "Meatballs" | Greek Salad

Fresh Herb Chermoula Sauce

SPANAKOPITA 13

Crispy Baked Phyllo Pastry with Spinach

& Feta Cheese Filling | Greek Salad

MUSHROOM LINGUINE 14

Shiitake | Oyster | Cremini | Fennel | Spinach

Gorgonzola Cream

**ADD: Chicken 5 | Shrimp 9 | 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.