

# 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 | Mint | 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 & Preserved Lemon Relish | Smoked Onion Aioli

CRISPY CAROLINA OYSTERS\* 15

Baby Arugula | Pickled Fennel | Smoked Onion Aioli

## SOUPA | SALATA

AVGOLEMONO 5 | 7 Pint (available for take-out only) 9

Egg Lemon Broth | Chicken | Rice

ARTISAN 10

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

CAESAR 9

Romaine | Focaccia Croutons | Parmigiano | Caesar Dressing

BABY KALE CAESAR 11

Focaccia Croutons | Parmigiano | Anchovy Sherry Vinaigrette

BEETS 11

Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel

Lemon Sesame Vinaigrette

GREEK 11

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

Mixed Lettuces | Balsamic Vinaigrette

BISTRO 16

Grilled Chicken | Tomatoes | Cucumbers | Peppers | Onions

Bleu Cheese | Bacon Crumble | Hard Cooked Egg

Mixed Lettuces | Honey Mustard

ADD: chicken 5 | salmon\* 9 | Fried Oysters\* 9

shrimp 9 | Falafel 4

## BURGERS & SANDWICHES

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

Sub Greek Salad 2

B.O.M.B. BURGER\* 15

Green Leaf | Tomatoes | Onions | Cheddar | Herb Mayo

BACON BURGER\* 16

Caramelized Onions | Cheddar | Green Leaf | Smoked Onion Aioli

LAMB BURGER\* 16

Beet Relish | Baby Arugula | Goat Cheese | Chermoula Sauce

CHICKEN SALAD SANDWICH 14 | 10 Half

Tomato | Green Leaf | Herb Mayo | Whole Grain Toast

GRILLED CHICKEN WRAP 14

Caramelized Onions | Peppers | Baby Arugula

Feta | Hummus | Olive Relish

APPLEWOOD B.L.T. 13 | 9 Half

Bacon | Green Leaf | Tomatoes | Herb Mayo | Whole Grain

FALAFEL WRAP 13

Baby Arugula | Peppers | 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 | House Cut Fries | Chermoula Sauce

LAMB KEFTE\* 16

Grilled Lamb "Meatballs" | Greek Salad | Tzatziki

SPANAKOPITA 13

Spinach & Feta Cheese Phyllo Pastry | Greek Salad

## DESSERT

ORANGEDARK 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.