

DINNER MENU

MEZZE

BREAD SERVICE 3

Roasted Garlic | Balsamic | Olive Oil

TASTING OF SPREADS 13

Four Listed Below | Pita | Cucumber | Crostini

HUMMUS 9

Garbanzo | Garlic | Lemon | Moroccan Spice | 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

PAN SEARED COD CAKE 13

Beet Relish | Smoked Onion Aioli | Baby Arugula

LAMB KEFTE 14

Grilled Lamb "Meatballs" | Baby Arugula | Chermoula

MUSSELS KRASATA 14

Fennel | Capers | Chardonnay Butter | Grilled Bread

SPICY MUSSELS 15

Chorizo | Leeks | Spicy Tomato Brodo | Grilled Bread

CRISPY FRIED CALAMARI 15

Spicy Red Pepper Jam | Smoked Onion Aioli

GRILLED OCTOPUS 15

Fava | Pickled Red Onion | Olive Relish | Capers | EVOO

CRISPY CAROLINA OYSTERS* 17

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 7 | 11

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

CAESAR 6 | 10

Romaine | Garlic Pita Croutons | Parmigiano | Caesar Dressing

BABY KALE CAESAR 7 | 11

Garlic Pita Croutons | Parmigiano | Caesar Style Vinaigrette

BEETS 11

Goat Cheese | Pistachio | Baby Arugula | Pickled Fennel

Lemon Sesame Vinaigrette

GREEK 7 | 12

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

Mixed Lettuces | Balsamic Vinaigrette

ADD: chicken 6 | salmon* 10 | Fried Oysters* 10

shrimp 10 | Falafel 5

MEAT | POULTRY

JOYCE FARMS CHICKEN 25

Spinach & Feta Stuffing | Mushroom Risotto | Chicken Demi

STEAK FRITES* 29

10oz Prime Flat Iron | House Cut Fries | Chermoula Sauce

HONEY GLAZED LAMB TENDERLOIN* 32

Mushroom Risotto | Broccolini | Rosemary Bordelaise

GRILLED 12 OZ FIRSTHAND PORK CHOP* 28

Bleu Cheese Risotto | Root Vegetables | Brussels Sprouts

Balsamic Fig Compote

MOUSSAKA 24

Casserole | Braised Lamb | Eggplant | Yukon Gold Potatoes

Goat Cheese Béchamel

LAMB BURGER* 18

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* 25

Grilled Polenta | Root Vegetables | Brussels Sprouts

Beet Relish | Smoked Onion Aioli

PAELLA 27

NC Coast Shrimp | Chicken | Spanish Chorizo | Mussels

Citrus Saffron Risotto

SHRIMP TOURKOLIMANO 25

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

LAMB BOLOGNESE 24

Mushrooms | Sweet Red Peppers | Tomato Basil Ragú

Linguine | Parmigiano

GRILLED POLENTA 18

Root Vegetables | Mushroom Ragú | Brussels Sprouts

Beet Relish | Pistachio

MUSHROOM LINGUINE 18

Shiitake | Oyster | Cremini | Fennel | Spinach | Gorgonzola Cream

Add Chicken 6 | Add Shrimp 10

SIDES

PARMESAN MUSHROOM RISOTTO 9

CRISPY BRUSSELS SPROUTS 9

Balsamic Reduction | Parmesan | Pistachio

SAUTEED BROCCOLINI 9

Roasted Garlic | Lemon | EVOO

GREEK STYLE FRIES 7

Feta Cheese | Oregano

DESSERT

ORANGE DARK CHOCOLATE TORTE 9 GF

Sea Salt | Orange Caramel | Five Spice Gelato

GOAT CHEESE & HONEY CHEESECAKE 9 GF

Pistachio Crust | Honey Drizzle

WHITE CHOCOLATE CRÈME BRÛLÉE 8 GF

BAKLAVA 8

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.