



meze

appetizers together

★

- calamari 18

fresh calamari, crispy fried, with spinach, tomatoes, olives, capers, zucchini, feta cheese and lemon oil
- telia chips 14

thinly sliced zucchini chips, lightly fried, served with house tzatziki
- octopodi 18

charcoal grilled fresh octopus, red pepper hummus, extra virgin olive oil
- saganaki 15

fried sheep cheese with lemon and brandy, served with fresh seasoned pita
- greek mini gyros 16

a twist on a local favorite. pulled lamb shank, village pita, Greek spices, pepper & onion relish, tzatziki

- loukaniko 13

Greek sausage, char-grilled, orange zest, herbs, lemon, olive oil, tyrokafteri spread
- keftedes 13

yiayia's stove top meatballs
- charcuterie 20

Greek inspired meats, cheeses, spreads and dips
- pikilia/spreads choose 3 15

tzatziki

Greek yogurt, cucumber, garlic, dill

tyrokafteri

roasted red peppers, feta, olive oil

tarama

roe and potato purée

hummus

chickpea, olive oil, spices

kalamata

Kalamata olives, lemon, olive oil

fava

split pea, olive oil, capers, onion

salates

salads

★

- village classic 14

vine ripened tomatoes, cucumbers, peppers, onions, feta, Kalamata olives in extra virgin olive oil, cracked salt, oregano
- fig salad 15

mixed field greens, prosciutto di parma, kaseri cheese, fig compote, honey balsamic vinaigrette
- spinach salad 14

deconstructed spinach pie with baby spinach, crispy phyllo sheets, feta, drizzled with our Greek dressing
- maroulosalata 15

traditional Greek lettuce salad with dill, olives, cucumbers, mint, and our Greek dressing
- add:

chicken 10

|

salmon 10

|

shrimp 10
- inspired from our

land

★

inspired from our

seas

★
- mediterranean chicken 32

all natural frenched chicken breast, served over sautéed spinach, fig compote and feta orzo

lamb chops 42

charcoal grilled lamb chops, fresh herbs, served with roasted potatoes and asparagus

lamb shank yvetsi 34

slowly braised lamb shank over tomato orzo, a true classic

spanakopita 28

yiayia's family recipe for spinach pie, baked golden brown, served with roasted lemon potatoes

souvlaki 36

pork kabob, with grilled vegetables, herbs, spices, served with Greek fries

laconia chop 42

prime veal chop, grilled and marinated with thyme, butter, olive oil, garlic, roasted peppers, served with lemon potatoes and asparagus

filet telia 44

8 oz. center cut filet, topped with Kalamata olives and feta, served with potatoes and asparagus
- chef's inspired catch MP

featured fresh fish - weekends only
- scallops 36

seared scallops, served over fried spinach and feta orzo with Kalamata olives with ladolemano

salmon 33

fresh salmon, topped with pistachio and mint basil gremolata, drizzled with greek honey served over lemon spinach orzo

chilean sea bass 40

seared and served over tri-colored couscous with spinach

mediterranean shrimp pasta 35

sautéed shrimp, tossed in garlic, white wine, with a medley of artichokes, olives, capers, spinach, tomatoes in bucatini pasta topped with feta
- stin akri

on the side 6

★
- hand cut Greek fries

feta orzo

sautéed spinach

roasted lemon potatoes

tomato orzo

asparagus
- Please inform your server of any allergies or concerns. Gluten free options available.

When ordering well done steak, we are unable to guarantee the quality of tenderness and flavor.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- 1023