



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, roasted garlic and caramelized onion hummus, capers and ladolemano

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

honey baked feta 15

phyllo wrapped feta baked with honey and sesame seeds

tuna tartare 18

diced tuna, lemon yogurt basil sauce, capers, cucumbers, red onion, fresh dill, crushed pistachio, lemon and pita

shrimp saganaki 18

sautéed shrimp in tomato sauce, feta, Kalamata olives, capers and pita

pepperoncini 14

roasted long hots in oil, topped with pulled lamb and feta cheese, served with pita

charcuterie 24

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 roasted garlic & caramelized onion

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 greens, prosciutto di parma, kasseri cheese, figs, honey balsamic vinaigrette

spinach salad 14

deconstructed spinach pie with baby spinach, crispy phyllo, red onion, feta, Greek dressing

maroulosalata 15

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

add: chicken kabob 8 | salmon 10 | shrimp 10

inspired from our land



mediterranean chicken 29

all natural frenched chicken breast in a sundried tomato and basil cream sauce with asparagus

lamb chops 42

charcoal grilled lamb chops, fresh herbs, served with mushroom risotto 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 30

marinated chicken kabobs, grilled and brushed with yogurt herb sauce, grilled vegetables, 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

inspired from our seas



chef's inspired catch MP

*subject to availability

scallops 36

seared scallops, served over mushroom risotto

salmon 33

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

chilean sea bass 39

seared sea bass on a bed of sautéed summer squash and a light basil cream sauce

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

mushroom
risotto

tomato orzo

sautéed
spinach

asparagus

roasted
lemon
potatoes

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.