



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 17

charcoal grilled fresh octopus, roasted garlic and caramelized onion hummus, capers and ladolemano

filet crostinis 17

sliced filet, served over toasted crostinis with feta cream sauce and balsamic drizzle

Greek mini gyros 14

a pair of a local favorites. pulled lamb shank, village pita, Greek spices, pepper & onion relish, tzatziki

keftedes 15

Yiayia's stove top meatballs, served over cucumbers and tzatziki

honey baked feta 15

phyllo wrapped feta baked with honey and sesame seeds

tuna tartare 19

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 long hots 14

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

spinach feta dip 16

hot casserole of our spanakopita blend of cheeses, served with toasted crostinis

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

hummus roasted garlic & caramelized onion

kalamata Kalamata olives, lemon, olive oil

fava split pea, olive oil, capers, onion

salates salads



village classic 15

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

burrata peach salad 16

charred fresh peaches, arugula, paired with prosciutto and creamy burrata cheese. Finished with basil honey lemon dressing and balsamic reduction.

maroulosalata 15

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

add: chicken 8 | salmon 9 | shrimp 9

inspired from our land



filet Telia 44

grilled 8 oz. filet mignon, with lemon potatoes and asparagus, served with side telia feta cream sauce

Kobe steak frites 40

Sliced 10 oz. Kobe Coulotte steak, over Greek fries, topped with Greek inspired chimichurri

Mediterranean chicken 29

all natural Frenched chicken breast, served over sautéed spinach and feta orzo, with ladolemeno drizzle

lamb chops 42

12 oz. of charcoal grilled lamb chops, fresh herbs, served with lemon potatoes and asparagus

lamb shank yvetsi 34

slowly braised lamb shank over tomato orzo, a true classic

spanakopita 30

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

souvlaki 32

marinated chicken and grilled vegetable kabobs, served with Greek fries

laconia chop 40

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

inspired from our seas



chef's inspired catch MP

*subject to availability

lobster Telia 38

cold water Maine lobster tail over bucatini pasta with house made creamy tomato sauce, Mediterranean herbs, with feta cheese, Kalamata olives and capers

sesame tuna 36

seared sesame encrusted ahi tuna, served rare over basil cream sauce, spring salad with honey lemon dressing

scallops 38

seared scallops over creamy risotto topped with fried spinach and feta with lemon oil

salmon 32

fresh salmon, seared and served over ancient organic lentils, tossed with olives, carrots, and topped with fried spinach

Chilean sea bass 39

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

Mediterranean shrimp pasta 34

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 | asparagus | feta orzo | tomato orzo | sautéed spinach | 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.