



DINNER MENU

Mezze

- TASTING OF SPREADS
LISTED BELOW . FLATBREAD . CUCUMBER . CROSTINI 11
INDIVIDUAL SPREAD . FLATBREAD . CUCUMBER 7
- HUMMUS
GARBANZO BEAN . GARLIC . LEMON . CUMIN
- TSATSIKI
HOUSE MADE YOGURT . CUCUMBER . DILL . MINT
- TIRO SALATA
FETA CHEESE . ROASTED RED PEPPER . BASIL
- BABA GHANOUSH
ROASTED EGGPLANT . PARSLEY . TAHINI
- KALAMATA OLIVES
EXTRA VIRGIN OLIVE OIL . BALSAMIC . AROMATICS 6
- GOAT CHEESE ARANCINI
CRISPY RISOTTO FRITTERS . SPICY RED PEPPER JAM 6.5
- DOLMADES
GRAPE LEAVES . ARBORIO RICE . DILL . PINE NUTS . TSATSIKI 8.5
- CHAR GRILLED OCTOPUS
ARUGULA . MARINATED ONIONS . OLIVE RELISH 9.5
- SAGANAKI
PAN FRIED KEFALOGRAVIERA CHEESE . BRUSCHETTA 9.5
- CRISPY FRIED CALAMARI
SPICY RED PEPPER JAM . PRESERVED LEMON AIOLI 10.5
- MUSSELS "KRASATA"
WHITE WINE . FENNEL . GARLIC BUTTER . BRUSCHETTA 11
- SAFFRON MUSSELS
SMOKEY SAFFRON TOMATO CREAM . BRUSCHETTA 11.5
- JUMBO LUMP CRAB CAKE
CELERY ROOT REMOULADE 11
- SAUTÉED CALAMARI
RED PEPPERS . OLIVES . SPINACH . LEMON BUTTER . FETA 11.5
- GARLIC SHRIMP
CAPERS . LEEKS . GARLIC LEMON BUTTER 12.5
- LAMB LOLLICHOPS
ARUGULA . PICKLED FENNEL . PORT WINE SAUCE 13
- CRISPY FRIED OYSTERS
PROSCIUTTO DI PARMA . ARUGULA . PICKLED FENNEL
LEMON SESAME VINAIGRETTE 13.5

Sides

- CREAMY MUSHROOM RISOTTO 7
- ROASTED ROOT VEGETABLE HASH 5
- BALSAMIC BRAISED KALE 5
- MOROCCAN SPICED BELUGA LENTILS 5
- PAN ROASTED BRUSSELS SPROUTS 7
- SAUTÉED SPINACH 5
- BLACK TRUFFLE SALTED FRIES 6

Soupa & Salata

- AVGOLEMONO
EGG LEMON BROTH . PULLED CHICKEN . RICE 4 | 6
- TODAY'S SOUP CREATION 4 | 6
- ARTISAN LETTUCES
TOMATOES . CUCUMBERS . MARINATED ONIONS . SPANISH SHERRY VINAIGRETTE 7
- BABY SPINACH
CRANBERRY COMPOTE . GORGONZOLA . CANDIED WALNUTS . APPLE HONEY VINAIGRETTE 7
- BLEU WEDGE
HEART OF ROMAINE . TOMATOES . BACON CRUMBLE . OLIVE RELISH . BLEU CHEESE DRESSING 7
- BABY ORGANIC KALE "CAESAR"
CRISPY POLENTA CROUTONS . CAESAR VINAIGRETTE . SHAVED GRANA PADANO 7.5
- ROASTED BEET "TARTARE"
"PRODIGAL FARMS" CHEVRE . PISTACHIO . ARUGULA . LEMON SESAME VINAIGRETTE 7.5
- GREEK
TOMATOES . ROASTED BEETS . BELL PEPPERS . CUCUMBERS . MARINATED ONIONS
KALAMATA OLIVES . FETA . LOCAL LETTUCES . BALSAMIC VINAIGRETTE 8

Meat & Poultry

- ROASTED FREE RANGE CHICKEN BREAST "A LA GRECQUE"
SPINACH & FETA STUFFING . CREAMY MUSHROOM RISOTTO . PORT WINE SAUCE 17.5
- FLAT IRON "STEAK FRITES"
MILL'S FAMILY FARM GRASS FED BEEF . BLACK TRUFFLE SALTED FRIES . CHARMOULA 22
- LOCAL GRASS FED BEEF RIB-EYE
ROOT VEGETABLE HASH . BRUSSELS SPROUTS . BRANDY WHOLE GRAIN MUSTARD SAUCE 29.5
- HOUSE SMOKED "GREEN BUTTON FARMS" PORK LOIN
SWEET POTATO GNOCCHI . BRUSSELS SPROUTS . PEAR CHUTNEY . PORT WINE SAUCE 21
- HONEY ROASTED LAMB TENDERLOIN
ROOT VEGETABLE HASH . BALSAMIC KALE . BRANDY WHOLE GRAIN MUSTARD SAUCE 27
- MOUSSAKA
CASSEROLE . BRAISED LAMB . EGGPLANT . ZUCCHINI . POTATOES . CHEVRE BÉCHAMEL 17.5
- LAMB BURGER
RED PEPPER RELISH . ARUGULA . "PRODIGAL" CHEVRE . CHARMOULA . TRUFFLE SALTED FRIES 14

Seafood & Pasta

- FISH OF THE DAY "PLAKI STYLE"
FENNEL . RED PEPPERS . CAPERS . LEEKS . SPINACH . CREAMY PARMESAN ORZO MARKET PRICE
- ORGANIC SCOTTISH SALMON
CHARMOULA CRUST . MOROCCAN SPICED BELUGA LENTILS . BALSAMIC BRAISED KALE 21
- PAELLA
COASTAL SHRIMP . CALAMARI . MUSSELS . CHICKEN . SPANISH SAFFRON RISOTTO 22
- SHRIMP TOURKOLIMANO
RED PEPPERS . LEEKS . SPINACH . OLIVES . LEMON BUTTER . FETA CHEESE . ORZO 18.5
- LAMB BOLOGNESE
BRAISED LAMB RAGÚ . MUSHROOMS . FRESH LINGUINE . KEFALOGRAVIERA CHEESE 17
- SWEET POTATO GNOCCHI
BRUSSELS SPROUTS . MUSHROOMS . BRAISED KALE . BROWN BUTTER BRANDY CREAM 15
- LINGUINE CAPONATA
ZUCCHINI . RED PEPPERS . OLIVES . CAPERS . SPINACH . EGGPLANT PESTO . GRANA PADANO 12.5
ADD CHICKEN 5 | ADD SHRIMP 7

WE SUPPORT LOCAL FARMERS & ARTISANS AS WELL AS SOURCE ORGANICALLY GROWN REGIONAL PRODUCTS WHEN AVAILABLE.

PLEASE INFORM US OF ANY FOOD ALLERGIES.

20% GRATUITY WILL BE INCLUDED TO PARTIES OF SIX OR MORE.