

DINNER

Chefs Table 42.00

COLD MEZZEDES

MEZZE PLATTER

tzatziki, fava, melitzanosalata, skordalia

HORIATIKI SALAD (GF)

tomatoes, bell peppers, cucumbers, red onions, olives, feta

BEET and SKORDALIA SALAD (GF)

rosemary-roasted beets, skordalia, arugula

HOT MEZZEDES

KEFTEDES

ground beef patties, tzatziki, parsley

SHRIMP SAGANAKI (GF)

sauteed in tomato, onion, peppers

ENTREES

PORK, LAMB, and CHICKEN (GF)

slow roasted over the wood-fire grill

GRILLED FISH OF THE DAY (GF)

market fish, grilled with wood fire

SPANAKORIZO (GF)

cooked spinach, rice, vegetables

BRIAM (GF)

baked eggplant, potatoes, tomatoes

SEASONAL VEGETABLES (GF)

fresh from our local farms

DESSERTS

BAKLAVA

layers of flaky phyllo, walnuts

KARITHOPITA

semolina cake, citrus syrup

CHEESECAKE

sweet manouri cheese, graham layers

**tax & gratuity not included * no split checks more than 6 ways*