

# LUNCH

Chefs Table 22.00

## COLD MEZZEDES

### **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

## ENTREES

### **PORK or CHICKEN** (GF)

slow roasted over the wood-fire grill

### **SHRIMP OR SALMON** (GF)

with orzo pasta

### **SPANAKORIZO**

cooked spinach, rice, vegetables

### **SEASONAL VEGETABLES** (GF)

fresh from our local farms

## DESSERTS

### **BAKLAVA**

layers of flaky phyllo, walnuts

### **KARITHOPITA**

semolina cake, citrus syrup

*\*tax & gratuity not included*

*\* no split checks more than 6 ways*