

DINNER



in the spirit of sharing

SPREADS & BREADS

**All spreads are served with grilled pita and vegetable crudite*

TZATZIKI spiced greek yogurt, cucumber, garlic, olive oil, dill 7

MELITZANA smoked eggplant, bell pepper, tahini, walnuts, parsley 8

KAFTERI feta, aji pepper, greek yogurt, lemon, thyme 7

GRILLED PITA seasoned with salt, oregano, & olive oil 4

COLD

ELIES KALAMATAS greek imported marinated olives and olive oil 6

BEET RUTABAGA SALAD hand picked greens, roasted garlic and shallot, radish, feta cheese 12

WALNUT & RAISIN SALAD artisan greens, marinated raisins, currants, goat cheese, red wine vinaigrette 12

TROUT & LENTIL SALAD smoked Sunburst Farm trout, greek lentil salad with scallions, cilantro dressing 12

HOT

CARAMELIZED BUTTERNUT SQUASH SOUP coconut milk, butter, champagne vinegar 8

SPANAKOPITA phyllo, spinach, dill, feta, olive oil 12

GRILLED HALOUMI CHEESE burnt honey, thyme, poppy seed 11

GIGANTES braised greek beans, pork-orange sausage, carrot, tomato, parsley, oregano 14

BURNT BRUSSELS SPROUTS olive oil, lemon, garlic, honey 11

BAKED SCALLOPS wild mushrooms, cognac, gruyere cheese, thyme 17

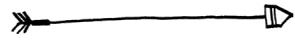
BRAISED OCTOPUS smoked celery root puree, shaved rutabaga, charred cauliflower 18

HERBED FINGERLING POTATOES thyme, rosemary, parsley, cognac 11

GRILLED VEGETABLE SALAD carrot, onion, zucchini, bell pepper, artisan greens, olive oil, sherry vinegar 12

20% gratuity on parties of 6 or more.

Please notify your server of any allergies before placing your order.



to feast

PINE NUT "SUNBURST" TROUT with agro dolce fingerling potato salad, cauliflower, glazed carrots 33

RACK OF LAMB* Australian grilled rack, roasted butternut squash and lemon courgettes 44

KOKKINISTO LAMB 5 hr slow cooked shank with braised green beans & baked potato with paprika 32

PORTERHOUSE STEAK* 18oz sous vide fillet, braised leek soubise, charred vegetables, caper oregano sauce 41

VEGETABLE PAELLA saffron threads, bell peppers, carrots, shallots, garlic, zucchini, string beans 26

please allow 30 minutes for preparation

special thanks to our local partners

Sunburst Trout Farm, Hickory Nut Gap Farm, Barbary Fish Co, Mother Ocean Market, Mountain Food Products, City Bakery, Penny Cup Coffee Co. & Dobra Teas

**This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

