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

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

20% gratuity on parties of 6 or more.
Please notify your server of any allergies before placing your order.

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.