

BRUNCH

Salads

Myzithra – 22

Arugula, Grilled Chicken, Myzithra Cheese, Caramelized Onions, Roasted Peppers, Citrus Segments, Walnuts, White Truffle Balsamic Vinaigrette

Horiatiki – 19

Tomatoes, Cucumbers, Red Onions, Barrel-Aged Feta, Olives, Red Wine Vinaigrette

Kataifi – 25

Mixed Greens, Grilled Shrimp, Strawberries, Gorgonzola, Pistachios, Kataifi, Strawberry Vinaigrette

Beet – 22

Beets, Mixed Greens, Falafel, Almonds, Goat Cheese, Champagne Raisin Vinaigrette

Dressings Feature Locally-Owned EVOO

Kosterina

Griddle

Olive Oil Pancakes – 16

Pancakes, Olive Oil Hazelnut, Crumbled Greek Sugar Cookies and Cream

Caprice Waffle – 18

Pastry Cream, Homemade Caramel and Crumbled Greek Hazelnut Cocoa Wafer Rolls

Side of Sausages or Bacon + 7

Dips

Served with Pita Points

Tzatziki – 12

Yogurt, Cucumber, Garlic

Fava – 12

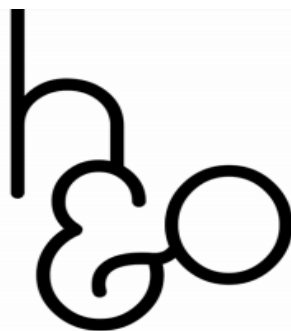
Smooth Greek Yellow Split Peas, Red Onions

Melitzana – 15

Roasted Eggplant, Peppers, Onions

Trio – 28

Tzatziki, Melitzana, Fava



Kids

Mac n' Cheese – 13

Kid Friendly Cavatappi Cheddar

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Served with Crisps or Crudités

Beef Sliders – 15

House Blend Chuck

Falafel Sliders – 14

Soft Parker Buns

Chicken Fingers – 15

Greek Yogurt – 12

Granola & Honey
or
Spoon Sweets

Sandwiches

Served with Crisps or Crudités

Chicken – 20

Haloumi, Cucumbers, Spinach, Olive Paste, on Panino Bread

Vegetable – 16

Zucchini, Eggplant, Roasted Peppers, Balsamic Cream, on Panino Bread

Despaña Chorizo – 18

Sautéed Peppers and Onions, on Panino Bread

Pulled Pork – 20

Greek Cabbage Slaw, on Panino Bread

Prosciutto – 19

Kasseri Cheese, Arugula, Roasted Peppers, on Panino Bread

Eggs

Shakshuka – 16

Poached Eggs, Peppers, Onions, Vine Ripe Tomatoes, Toasted Village Bread

Strapatsada – 15

Soft Scramble, Tomatoes, Onions, Barrel Aged Feta

Pindus Omelet – 17

Baked Eggs, Barrel Aged Feta, Tomatoes and Potatoes

Brunch Menu Items also Available for Brunch Delivery or Curbside Pickup

LUNCH

Salads

Myzithra - 22

Arugula, Grilled Chicken, Myzithra Cheese, Caramelized Onions, Roasted Peppers, Citrus Segments, Walnuts, White Truffle Balsamic Vinaigrette

Horiatiki - 19

Tomatoes, Cucumbers, Red Onions, Barrel-Aged Feta, Olives, Red Wine Vinaigrette

Kataifi - 25

Mixed Greens, Grilled Shrimp, Strawberries, Gorgonzola, Pistachios, Kataifi, Strawberry Vinaigrette

Beet - 22

Beets, Mixed Greens, Falafel, Almonds, Goat Cheese, Champagne Raisin Vinaigrette

Manouri - 22

Spinach, Prosciutto, Manouri Cheese, Dry Figs, Fig Balsamic Vinaigrette

Dips

Served with Pita Points

Tzatziki - 12

Yogurt, Cucumber, Garlic

Fava - 12

Smooth Greek Yellow Split Peas, Red Onions

Melitzana - 15

Roasted Eggplant, Peppers, Onions

Trio - 28

Tzatziki, Melitzana, Fava

Sandwiches

Served with Crisps or Crudités

Chicken - 20

Haloumi, Cucumbers, Spinach, Olive Paste, on Panino Bread

Grilled Cheese - 17

Kasseri Cheese, Black Truffle Spread, on Zea Bread

Vegetable - 16

Zucchini, Eggplant, Roasted Peppers, Balsamic Cream, on Panino Bread

Despaña Chorizo - 18

Sautéed Peppers and Onions, on Panino Bread

Pulled Pork - 20

Greek Cabbage Slaw, on Panino Bread

Shredded Lamb - 22

Greek Spice Rubbed, White BBQ, on Pita Bread

Prosciutto - 19

Kasseri Cheese, Arugula, Roasted Peppers, on Panino Bread

Beef Sliders - 18

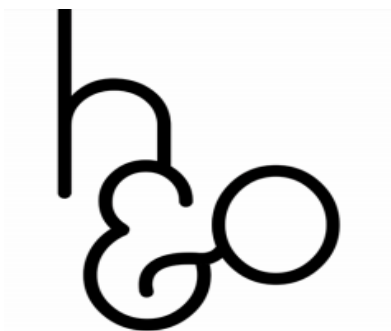
Ground Meat with Tzatziki on Parker Bun

Falafel Sliders - 17

Tahini Sauce on Seven Grain Buns

Shrimp - 23

Lettuce, Tomato, Yogurt Caper Sauce, on Panino Bread



Kids

Mac n' Cheese - 13

Kid Friendly Cavatappi Cheddar

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Served with Crisps or Crudités

Beef Sliders - 15

House Blend Chuck

Falafel Sliders - 14

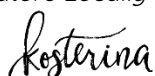
Soft Parker Buns

Chicken Fingers - 15

Grilled Cheese - 10

Lunch Menu Items also Available for Lunch Delivery or Curbside Pickup

Dressings Feature Locally-Owned EVOO



DINNER

D i p s

Served with Pita Points

Tzatziki – 12

Yogurt, Cucumber, Garlic

Fava – 12

Smooth Greek Yellow Split Peas, Red Onions

Melitzana – 15

Roasted Eggplant, Peppers, Onions

Dip Trio – 28

Tzatziki, Melitzana, Fava

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Pulled Pork – 27

Over Aegean Mac n’ Cheese

Bifteki – 22

House Blend Beef, Kasseri Cheese, Tzatziki, Feta Crisps

Shredded Lamb – 31

Lemon Spices, White BBQ, over Pita Bread

Paidakia – 46

New Zealand Lamb Chops, Lemon Oregano Drizzle, Herb Potato Wedges

K i d s

Mac n’ Cheese – 13

Kid Friendly Cavatappi Cheddar

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Served with Crisps or Crudités

Beef Sliders – 15

House Blend Chuck

Falafel Sliders - 14

Soft Parker Buns

Chicken Fingers – 15

Grilled Cheese – 10

M e z e

Kefte – 18

House Blend Beef and Tzatziki

Falafel -17

Falafel , Tahini Sauce

Loukaniko – 17

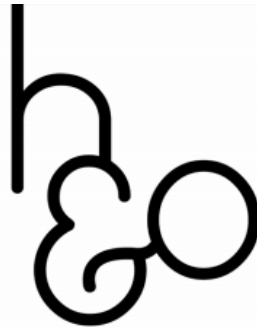
Pork Village Sausage with Leeks

Saganaki – 17

Fried Sheep Cheese, Metaxa12 Brandy

Octopus – 27

Red Onions, Peppers, Capers, Saffron Vinaigrette



S i d e s

Feta Crisps – 8

Spanakorizo – 9

Charred & Roasted Broccoli/Cauliflower – 10

Grilled Vegetables – 10

Aegean Mac n’ Cheese – 13

Smoked Metsovo Cheese

S a l a d s

Horiatiki – 19

Tomatoes, Cucumbers, Red Onions, Barrel-Aged Feta,Olives Red Wine Vinaigrette

Prasini – 18

Romaine Lettuce, Dill,Scallions Feta, Red Win Vinaigrette

Beet – 18

Beets, Mixed Greens, Almonds, Goat Cheese, Champagne Raisin Vinaigrette

Kataifi – 19

Mixed Greens, Strawberries, Gorgonzola, Pistachios, Kataifi, Strawberry Vinaigrette

S e a

Shrimp Skara – 36

Grilled Vegetables

Grilled Wild Salmon–38

Spankorizo

Norsk Parchment

Roasted Cod –34

Roasted Broccoli/Cauliflower

D e s s e r t s

Cookies – 10

Mini Phyllo Pastries – 12

Chocolate Praline Cake – 12

Walnut Cake – 10

Greek Yogurt – 12 with Spooned Sweets or Honey

Bougatsa – 10

Semolina Custard Pie
Confection Sugar, Cinnamon

Dinner Menu Items also Available
for Dinner
Delivery or Curbside Pickup

*The consumption of raw or uncooked eggs, meat, poultry or shellfish
may increase your risk of food borne illness.
Please inform your server of any allergies or dietary restrictions.