

# LUNCH

## Salads

### Ahi - 18

Mixed Greens, Ahi Tuna, Barrel-Aged Feta, Tomatoes, Onions, Cucumbers, Soy Sauce Vinaigrette

### Myzithra - 18

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

### Horiatiki - 16

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

### Kataïfi - 18

Mixed Greens, Grilled Shrimp, Strawberries, Gorgonzola, Pistachios, Kataïfi, White Balsamic Vinaigrette

### Beet - 14

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

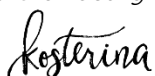
### Manouri - 16

Spinach, Prosciutto, Manouri Cheese, Pears, Pasteli Balsamic Vinaigrette

### Quinoa - 14

Red Quinoa, Baby Kale, Dates, Almonds, Pomegranate, Citrus Vinaigrette

Dressings Feature Locally-Owned EVOO



## Dips

*Served with Pita Points*

### Tzatziki - 9

Yogurt, Cucumber, Garlic

### Fava - 9

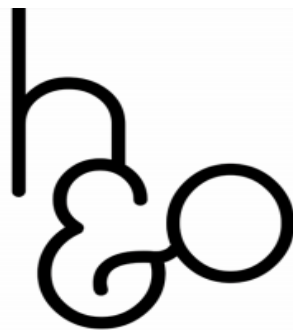
Smooth Greek Yellow Split Peas, Red Onions

### Melitzana - 12

Roasted Eggplant, Peppers, Onions

### Trio - 17

Tzatziki, Melitzana, Fava



## Kids

### Mac n' Cheese - 11

Kid Friendly Cavatappi Cheddar

*Served with Crisps or Crudités*

### Sliders - 11

House Blend Chuck or Falafel on Soft Parker Buns

### Chicken Fingers - 11

### Grilled Cheese - 8

## Sandwiches

*Served with Crisps or Crudités*

### Chicken - 15

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

### Grilled Cheese - 15

Kasseri Cheese, Black Truffle Spread, on Zea Bread

### Vegetable - 13

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

### Despaña Chorizo - 15

Sautéed Peppers and Onions, on Panino Bread

### Pulled Pork - 16

Greek Cabbage Slaw, on Panino Bread

### Shredded Lamb - 17

Greek Spice Rubbed, White BBQ, on Pita Bread

### Prosciutto - 15

Kasseri Cheese, Arugula, Roasted Peppers, on Panino Bread

### Sliders - 16

Ground Meat with Tzatziki on Brioche Buns, or Falafel with Tahini on Seven Grain Buns

### Shrimp - 17

Lettuce, Tomato, Yogurt Caper Sauce, on Panino Bread

Lunch Menu Items also Available for Lunch Curbside Pickup

NOTE FROM EXECUTIVE CHEF MICHAEL GIANNAKIS:

All proteins are non-GMO and hormone free. We endeavor to source proteins/produce from farms within our region, and we specialize in sourcing imported products used in our dishes, which are also found in our MARKET, from small Mediterranean farms.

# DINNER

## Dips

*Served with Pita Points*

### Tzatziki – 9

Yogurt, Cucumber, Garlic

### Fava – 9

Smooth Greek Yellow Split Peas, Red Onions

### Melitzana – 12

Roasted Eggplant, Peppers, Onions

### Dip Trio – 17

Tzatziki, Melitzana, Fava

## Land

### Pulled Pork – 22

Over Aegean Mac n’ Cheese

### Tigania – 18

Sautéed Chicken, Bacon, Peppers, Onions, Cream Sauce, Spagettini

### Bifteki – 18

House Blend Beef Tzatziki, Feta Chips

### Shredded Lamb – 26

Lemon Spices, White BBQ, over Pita Bread

### Paidakia – 29

New Zealand Lamb Chops, Lemon Oregano Drizzle, Parsley Potato

### 12 oz. Skirt Steak – 33

Salsa Cruda, Halloumi Fries

## Kids

### Mac n’ Cheese – 11

Kid Friendly Cavatappi Cheddar

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*Served with Crisps or Crudités*

### Sliders – 11

House Blend Chuck or Falafel on Soft Parker Buns

### Chicken Fingers – 11

### Grilled Cheese – 8

## Meze

### Kefta – 13

House Blend Beef and Tzatziki or Falafel and Tahini

### Loukaniko – 13

Pork Village Sausage with Leeks

### Saganaki – 14

Fried Sheep Cheese, Metaxa12 Brandy

### Pork Belly – 24

Vissino Glazed, Fresh Black Truffle Shaved Tableside, Celery Root Puree

### Octopus – 20

Red Onions, Peppers, Capers, Saffron Lemon Vinaigrette

## Salads

### Horiatiki – 16

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

### Prasini – 13

Romaine Lettuce, Dill, Creamy Feta Dressing

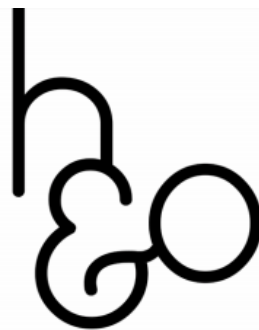
### Beet – 11

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

### Kataifi – 13

Mixed Greens, Strawberries, Gorgonzola, Pistachios, Kataifi, White Balsamic Vinaigrette

*Dressings Feature Locally-Owned EVOO*

## Sea

### Charred Calamari – 18

Spanakorizo

### Shrimp Skara – 23

Grilled Vegetables

### Grilled Wild Salmon – 28

Lemon Oil, Parsley Potato

### Norsk Parchment Roasted Cod – 25

Roasted Broccoli/Cauliflower

*“Astakomakaronada” Lobster Pasta Subject to Availability*

## Sides

### Feta Chips – 8

### Spinach Rice – 9

### Charred & Roasted Broccoli/Cauliflower – 9

### Grilled Vegetables – 10

### Aegean Mac n’ Cheese – 11

## Desserts

### Cookies – 8

### Mini Phyllo Pastries – 9

### Chocolate Praline Cake – 10

### Walnut Cake – 9

**Greek Yogurt – 9**  
with Spooned Sweets and Honey

### Bougatsa – 9

Semolina Custard Pie  
Confection Sugar, Cinnamon

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