

Mezethes- served with housemade village style bread \$4 each

Tzatziki- Greek goat and sheep yogurt, cuke, dill, garlic Skorthalia – potato, garlic, vinegar, oil

Htipiti- feta, grilled hot & sweet pepper Taramosalata- cod roe, lemon, oil, bread

Macedonian Skorthalia- walnuts, garlic, vinegar, bread Fava- Santorini fava, onions, garlic, vinegar

Orektika-Salata

Htapodi Scharas- grilled octopus with Santorini fava, red onions and caper berries 14

Dolmathes- grape leaves filled with beef, rice and mint; with Greek yogurt 10

Kolokythokeptedes- baked zucchini fritters with feta, mint and Greek yogurt 10

Hortopita- baked filo pie filled with spinach, kale, feta, scallions and dill 10

Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey 10

Kolokytho Salata- shaved zucchini salad with feta, mint, olives and lemon 8

Kyrios Piata

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and grilled zucchini 32

Yiouvarlakia- Applegate Farm venison meatball soup with rice, mint and egg-lemon broth 28

Psissa- roasted halibut with warm lentil salad (lentils, fennel, mint, Kalamata olives and vinegar) 32

Lavraki- grilled whole Mediterranean Sea bass with parsley-caper sauce and spinach rice 32

Gigandes sto Fourno- baked giant Greek white beans with tomatoes, onions, carrots, dill and honey 10/18