

Mezethes- served with housemade village style bread	\$4 each
Tzatzíki- Greek goat and sheep yogurt, cuke, dill, garlic	Skóρθάλια – potato, garlic, vinegar, oil
Htipiti- feta, grilled hot & sweet peppers	Fava- Santorini fava, onions, garlic, vinegar
Taramasalata- carp roe, oil, lemon, bread	Kolokytha Skóρθάλια- squash, garlic, vinegar

Orektiká- Soupa

Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries	16
Dolmathes- stuffed grape leaves with beef, rice and mint; with Greek yogurt	14
Kolokythokeftédes- baked delicata squash fritters with feta, mint and Greek yogurt	12
Feta Saganaki- sesame seed crusted feta, baked and topped with Greek honey	12
Prasopita- baked filo pie with leeks, dill, scallions and feta cheese	12
Kolokythasoupa- roasted squash soup with toasted pumpkin seeds	8

Kyríos Piáta

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Gemistes- baked stuffed cabbage with beef, rice and mint; herbed tomato sauce	28
Kounéli- braised Brunswick rabbit with prunes and onions, with TK pappardelle	32
Lavráki- grilled whole Spanish sea bass with braised fennel	32
Salathi- pan-seared Maine skate wing with roasted delicata squash and skóρθάλια	28
Psarosoupa- autumnal Greek fisherman's stew with local mussels and monkfish topped with ME uni toast	30

Epipleon Piáta- sides- \$6 each

Márathe- braised fennel	Toursi- housemade pickled cucumbers
Patátes- roasted lemon potatoes	Kolokythi- roasted delicata squash

Substitutions are discouraged- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness