

<b>Mezethes-</b> 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 pepper	Fava- Santorini fava, onions, garlic, vinegar

### **Orektiká- Saláta**

Htapódi- grilled octopus w/ Santorini fava, red onion and caperberries	16
Psari Loukaniko- Cod and octopus sausage with white wine-tomato sauce	14
Kolokythokeftédes- baked zucchini 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
Horiátiki Saláta- Greek village salad with tomatoes, cukes, onions, throuba olives and sheep's milk feta	14

### **Kyríos Piáta**

Arní Paithákia– grilled lamb loin chops with roasted lemon potatoes	32
Gemistes- baked stuffed zucchini with Harris Farm veal, pork, rice and mint; herbed tomato sauce	28
Lavráki- grilled whole Spanish sea bass with braised greens	32
Salathi- pan-seared Maine skate wing with grilled zucchini and skóρθάλια	28
Xifias- grilled swordfish with Greek potato salad (Cretan olive oil, lemon, onions and oregano)	32
Mythia- sautéed Bang's Island mussels with onions, garlic, white wine, lemon, Aleppo pepper and parsley	22

### **Epipleon Piáta- sides- \$6 each**

Horta- braised greens	Patátes- roasted lemon potatoes	Toursi- housemade pickled cucumbers
Kolokythi- grilled zucchini	Patátes Saláta- Greek potato salad	