



Khione - goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

Mezethes served with housemade village style bread \$4 each

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

Taramosalata- cod roe, lemon, oil Fava- Santorini fava, garlic, onions, vinegar

Htipiti- feta, grilled hot & sweet pepper Kolokytha Skorthalia- squash, garlic, vinegar

Orektika-Soupa

Htapodi Scharas- grilled octopus with pickled onions, olives, caper berries and Dafni Olive Oil 14

Axinosalata- Maine sea urchin with lemon, Dafni Olive Oil and TK bread 12

Keftedes me Armi- little beef meatballs with onions, garlic and herbs; tomato béchamel sauce 10

Feta Saganaki- pan-fried pistachio crusted feta with Greek honey 10

Prasopita- filo pie filled with leeks, feta, scallions and dill 10

Avgolemono Soupa- creamy egg-lemon soup with chicken and orzo 10

Kyrios Piata

Htenia- Maine diver scallops with Santorini fava and a Mavrodaphne onion, tomato and caper stew 28

Hirino me Kastana- braised pork shoulder with chestnuts, red wine and tomato; with trahana 22

Katsikaki Stifado- braised goat with tomato, onions, cinnamon and clove; with TK fettucine 24

Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and roasted cabbage 28

Moussaka me Kolokytha- pumpkin, sweet potato and caramelized onions topped with béchamel 18

T-Shirts (\$20) and hoodies (\$40) are available for purchase!

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

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