

MEZZE (hot appetizers)

Charred Octopus

Sushi grade octopus tossed toasted with onions, capers, olive oil and red wine vinegar on a bed of fava bean pure and baby arugula \$20

Grilled Calamari

Fresh grilled calamari tossed with capers, red onions, wood roasted red peppers and dressed with Evoo & Lemon sauce \$16

Grilled Italian peppers

Stuffed with three Cheeses (feta, ricotta, aged parmigiana) and fresh Mediterranean herbs \$12

Spanakopita

Crispy, savory Greek phyllo pastry filled with fresh spinach, feta and aromatic herbs \$12

Crab Cake

Jumbo lump crab meat, Chesapeake Bay spices, lemon & thyme aioli \$18

Soup of the day \$9

MEZZE (Cold appetizer)

Ahi tuna Tower \$17

Sushi grade tuna tossed with ponzu, zesty sesame oil, Asian pears, mint and serve on bed of sliced cucumber and avocado pure \$17

Tzatziki

Thick and tangy greek yogurt, cucumber, garlic sauce \$9

Hummus

Chickpea, tahini, lemon juice and \$9

Baba Ganoush

Chart grill eggplant & tahini spread \$9

Tarama

Greek style caviar \$8

Htipiti

Barrel aged feta, roasted jalapeno, red peppers \$9

SALADS:

Adding protein (\$6 chicken, \$9 salmon, \$10 shrimp)

Greek Village

Beefsteak tomatoes, cucumber, peppers, onions, barrel aged feta, olives, olive oil and red wine vinegar \$14

Signature Salad

Baby spinach, arugula, roasted red beets, onions, dry figs, goat cheese, apples, grilled lime vinaigrette \$14

Lettuce salad

Tender lettuce, dill, scallions, barrel feta toasted with evoo and fresh lemon juice \$12

Beet Salad

Roasted red beets, on a bed of garlic potato spread, baby arugula, toasted almond and balsamic vinaigrette \$12

Entrees

Grilled Salmon

Served with roasted red beets, faro, spinach, capers and evoo & lemon sauce \$27

Lamb Chops

Marinated, grilled baby lamb chops served with roasted lemon potatoes and grilled asparagus \$36

Kotopoulo

Grill, deboned half chicken, served over roasted potatoes, haricot vert, drizzled with lemon sauce \$23

Chicken Souvlaki

Grilled chunks of chicken breast, served with rice pilaf and grilled vegetable, \$20

Lamb Souvlaki

Grilled chunks of baby lamb, roasted lemon potatoes & grilled vegetables \$22

**New York Strip lemon potato asparagus 34
side \$8**

lemon potato, asparagus, truffle frise

Seafood

Bronzini

Charred whole bronzini, lean, mild, sweet and flaky white meat \$34

Tiger Shrimp

Charred wild caught shrimp head-on/shell-on served with lemon potatoes and sautéed spinach \$32

Seafood Couscous

Stew of calamari, mussels, clams, shrimp in fish broth with Israeli couscous \$32

Sandwiches Only (11:30 to 3:45) all serve with fresh frise

Chicken Gyro: (tzatiki, lettuce, tomato, red onions) \$10

Falafel: humus, arugula, tomato, red onions \$10

Grill Halumi: zucchini, squash, roasted peppers, arugula, tzatiki, \$10