



Honoring the rich tradition and recipes handed forward from the generations before. Embracing Dining as a celebration of the cultural richness that emerges from the worlds within a dish.

SALATES

Horiatiki <i>Tomato, Cucumber, Red Onion, Bell Pepper, Sea Fennel, Olives, Feta</i>	18
Panzaria <i>Pickled Beets, Orange, Fennel, Haricots vert, Onion, Vinaigrette, Yogurt Sauce, Toasted Almonds</i>	18

PIKILIA

Traditional Dips Served with Seasoned Pita

Tzatziki <i>Yogurt, Cucumber, Garlic, Lemon, Dill</i>	9
Titokafteri <i>Feta, Fresno Pepper, Yogurt, Olive Oil</i>	10
Melitzanosalata <i>Baked Eggplant, Garlic, Olive Oil, Lemon</i>	10
Taramasalata <i>Carp Caviar, Onion, Olive Oil, Bread Base, Lemon</i>	11

GLYKO

Dessert

Portokali Revani <i>Semolina Cake Base, layers of Vanilla Cream and Sponge Cake, Topped with an Orange Honey Glaze</i>	12
Baklava <i>Phyllo Pastry filled with Chopped Walnuts, Pistachios, Cinnamon, Honey Syrup, Served with Pistachio Ice Cream</i>	12
Yiaourti Me Vyssino <i>Greek Yogurt topped with Cherry Preserve, Thyme Toasted Sesame, Honey</i>	12

MEZETHES

Small Plates

Spanakopita <i>Phyllo Crust Pastry filled with Spinach, Leeks, Onion, Herbs and Feta</i>	14
Horta <i>Braised Dandelions, Swiss Chard, Olive Oil, Garlic</i>	14
Kalamarakia Me Fava <i>Local Squid sauteed in Olive Oil, Lemon, Chili Flakes, Aegean Herbs, Served over Fava Puree, Rosemary Oil</i>	19
Fasolakia <i>Braised String Beans in Herbed Tomato Broth Onions, Potatoes. Served with Feta</i>	14
Saganaki <i>Baked Feta, Tomato, Onion, Bell Pepper, Herbs</i>	16
Varenika <i>Handmade Pasta filled with Feta, Browned Butter, Yogurt</i>	16
Patates Lemonates <i>Potato Wedges, Lemon, Herbs, served with Tirokafteri</i>	16
Keftedes* <i>Pork and Lamb Meatballs, Mint, Parsley, Onion Garlic, Served with Tzatziki</i>	16
Garrides * <i>Shrimp, Garlic Confit, Tomatoes, Lemon</i>	19
Souvlaki* <i>Chicken Skewer, Peppers, Red Onion, Lots of Herbs Side of Tzatziki</i>	22
Gyro <i>Slow Roasted Pork, Onion, Tomato, Tzatziki, Pita</i>	24
Psari* <i>Branzino, Lemon, Olive Oil, Garlic, Served with Cucumber, Pickled Green Beans, and Fennel Salad</i>	26
Giouvetsi <i>Slow Roasted Lamb Shank, Orzo Pasta in Spiced Tomato Sauce.</i>	28
<i>Add for full bone in Lamb Shank</i>	14

Please inform us if you or anyone in your party has a food allergy prior to ordering

** These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.*



HOUSE COCKTAILS

Krasomelo <i>Mulled Red Wine with Metaxa, Cinnamon</i>	14
Athenian Old Fashioned <i>Rittenhouse Rye, Fig, Bitters</i>	16
Aegean Breeze <i>Stolischnaya Vodka, Elderflower, Lemon, Cucumber Juice, Basil</i>	16
Ouzo Sting <i>Ouzo, Stray Dog Gin, Pineapple, Lemon, Honey</i>	16
Dirty Greek <i>Belvedere Vodka, Mastiha, House Brine and Olives</i>	18
Espresso Martini <i>Stolischnaya Vodka, Cynar, Cinnamon Black walnut, Borghetti and Buffalo Bourbon Cream</i>	17

SPIRIT FREE BUT FULL OF SPIRIT

Aphrodite's Kiss <i>Pomegranate, Citrus, Ginger, Cucumber</i>	9
Cretan Breeze <i>Caramelized Pineapple, Citrus, Cinnamon, Basil</i>	9
Athletic IPA <i>Non Alcohol Brew</i>	8

BEER

Mythos Lager <i>Greece</i>	9
Fix Hellas Lager <i>Greece</i>	9
Daura Damm GF Lager <i>Spain</i>	10
Miller High Life <i>USA</i>	8

DRAFT BEER

Estrella Damm Lager <i>Spain</i>	9
Two Roads Too Juicy <i>Connecticut</i>	10

WHITE WINES

Retsina <i>Fili, Assyrtiko infused with Aleppo Pine</i>	16
Assyrtiko <i>Santo Wines, Santorini 2023</i>	22/77
Sauvignon Blanc <i>Alpha Estate 2023</i>	18/65
Chardonnay <i>Zafeirakis Foothills, 2021</i>	20/70
Moschofilero <i>Fteri, Peloponnese 2023</i>	14/48
Malagousia <i>Alpha Estate 2023</i>	20/70
Assyrtiko <i>Sigala, Santorini 2023</i>	130
Assyrtiko <i>Hatzidakis Aidani, Santorini 2020</i>	135
Assyrtiko <i>Hatzidakis Familia, Santorini 2022</i>	135
Robola <i>Sclavos, Vino de Saso, Kefalonia 2022</i>	90
Vlahiko <i>Glinavos Agate 2020</i>	96
Moscofilero <i>Skouras Salto, Peloponnese 2021</i>	80
Vidiano <i>Iliana Malihin, Amygdalos Crete 2021</i>	160

RED WINES

Agiorgitiko <i>Skouras Nemea, Peloponnese 2021</i>	24/84
Xinomavro <i>Kir Yianni, Naousa 2021</i>	14/49
Vlahiko <i>Domaine Glinavos Ioannina 2020</i>	17/59
Merlot/Cabernet/Agiorgitiko <i>Amethystos, Drama</i>	19/67
Malbec <i>Catena Paraje Altamira 2021</i>	24/ 80
Cabernet/Agiorgitiko <i>Oenetria, Costa Iazaridi,</i>	90
Mavrotragano <i>Hatzidakis, Santorini 2018</i>	170
Xinomavro <i>Thymiopoulos, Naousa 2020</i>	96
Malbec <i>Catena Zapata Nicolas 2019</i>	330

ROSÉ

Rose <i>Zafeirakis Tyrnavos, Thessalia 2023</i>	14/46
Orange <i>Paleokeriso 2021</i>	40

SPARKLING WINE

Brut <i>Domaine Glinavos, Epirus 2018</i>	20/75
Rose <i>Kir Yianni Akakies 2023</i>	15/60