

## Mezedes (Small Plates)

- Charcuterie Board** – selection of cured meats & tursi 16
- Cheese Board** – selection of artisanal greek cheeses 14
- Saganaki** – flambéed kaseri, metaxa, apricot & date compote 9
- Dolmades** – spiced ground beef, grape leaves, walnuts 10
- Kalamari** – crispy, red pepper aioli 9
- Solines** – razor clams, white wine, olive oil breadcrumbs 14
- Smelts** – flash fried, grilled lemon 8
- Zucchini** – herbed batter 11
- Fries** – house cut, oregano spice blend 6
- Spanakorizo** – arborio rice, spinach, lemon 8
- Stuffed Pepper** – cubanelle, kefalograviera, long hot relish 7

## Spreads 7

- Tzatziki** – cucumber, house made yogurt
- Fava Hummus** – yellow fava bean puree
- Melitzanosalata** – charred eggplant
- Skordalia** – garlic, almonds
- Tirokafteri** – feta, pickled pepperoncini peppers

## Dakos (Barley Toast) 6

- Fig** – grilled mission fig, whipped goat cheese, monastiri honey
- Sardine** – marinated grilled sardine, heirloom tomato
- Asparagus** – grilled, horseradish tzatziki, oyster mushroom

## Gyros 9

- Lamb** – roasted, tzatziki, tomato-cucumber-onion salata
- Crab** – falafel spices, spicy aioli
- Duck** – cured pastourma

## Salates & Lahanika (Salads & Vegetables)

- Village** – tomato, cucumber, kalamata olives, barrel aged feta 9
- Prasini** – kale, arugula, snap peas, honey crisp apple 10
- Sitira** – quinoa, wheat berry, celery root, pomegranate, feta 12
- Batzarosalata** – salt roasted beets, goat cheese 10
- Horta** – seasonal greens, garlic, extra virgin olive oil 6
- Gigantes** – corona beans, charred green onion 7
- Olives** – marinated greek olives 6

## Pites (Filo Pies) 7

- Tiropita** – feta, black sesame, local honey, ouzo
- Spanakopita** – spinach, kefalotiri & feta, house made filo

## Macaronia (Pasta)

- Pastitsio** – ground sirloin, greek pasta, béchamel 10
- Hilopites** – sea urchin, gulf shrimp, little neck clams, house made egg pasta 17
- Orzo** – zucchini, radishes, snap peas, sweet corn, fresh herbs 9
- Macaronada** – wild boar ragu, house made egg pasta, mizithra 12

## From The Grill

- Octopus** – almond skordalia, tursi 14
- Shrimp** – gulf prawns, trahana 12
- Swordfish Souvlakia** – fennel salad 13
- Pork Souvlakia** – marinated pork shoulder 9
- Chicken Souvlakia** – marinated thighs, crispy chicken skin 9
- Soutzoukakia** – seasoned pork & beef kebobs 9
- Fish** – daily selection, filleted MP
- Hanger Steak** – parsley pesto 13

## Trapezi (For the Table)

- Roasted Chicken** – local organic chicken, seasonal vegetables, grilled corn on the cobb, feta mayo 21
- Rabbit** – buttermilk fried, slaw, bobota corn bread 25
- Whole Fish** – daily selection, horta, fresh herbs MP
- Colorado Lamb Chops** – grilled, tourlou 26
- Meat Board** – bifteki, soutzoukakia, organic chicken, sausage 28

### **Chef's 4 Course Pikilia**

\$45 per person

### **Wine Pairing**

\$25 per person

