

TWO COURSE LUNCH

\$19 | 11AM - 4PM

WINE BY THE GLASS

WHITE

PINOT GRIGIO	10
Cielo, delle Venezie, Italy	
ALBARINO	13
Ethereo, Rias Baixas, Spain	
WHITE BURGUNDY	15
Domaine Girardin, Santenay, France	
CHARDONNAY	11
Backstory, California	
CHARDONNAY	20
Chalk Hill, Russian River Valley, California	
MOSCHOFILERO	13
Domaine Skouras, Peloponnese	
ASSYRTIKO	15
Atlantis, Santorini	
RETSINA	10
Gai'a, Ritinitis Nobilis, Greece	
SAUVIGNON BLANC	12
Stoneburn, Marlborough, New Zealand	
SAUVIGNON BLANC	15
Les Chardons, Touraine, Loire Valley, France	

RED

PINOT NOIR	15
Sean Minor, Sonoma Coast	
PINOT NOIR	15
Domaine de L'Eveche, Burgundy, France	
XINOMAVRO/MERLOT/SYRAH	15
Kir-Yanni, Imathia, Greece	
MALBEC	12
Waterbrook, Washington	
AGIORGITIKO	13
Saint George, Domaine Skouras, Nemea	
CABERNET SAUVIGNON	14
Heritage, Browne Family, Washington	
CABERNET SAUVIGNON	20
Burnside, Lake County, California	

ROSÉ & SPARKLING

ROSÉ	13
'Meliasto, Spiropoulos, Greece	
PROSECCO	11
Ca'Furlan, Veneto, Italy	
CHAMPAGNE	25
Veuve Cliquot, NV	
SPARKLING ROSÉ	13
Croix de Roche, Bordeaux, France	

CHOICE OF APPETIZER

SOUP OF THE DAY

Chef's daily preparation

SPANAKOPITA

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

SPREADS PIKILIA

Tzatziki, htipiti & melitzanosalata, grilled pita

CALAMARI

Choice of fried with spicy tomato sauce or sautéed with white wine, olive oil, garlic and tomato

ROMAINE SALATA

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

GREEK SALATA + \$2

Vine ripened tomatoes, cucumbers, olives, green peppers, red onions, feta, red wine vinaigrette

OCTOPODI + \$5

Charcoal grilled over fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil

CHOICE OF ENTRÉE

FISH OF THE DAY

Chef's choice of fish and side

CHICKEN SOUVLAKI

Charcoal grilled chicken skewers served with pita, sliced vine ripened tomato, Greek fried potatoes and tzatziki

BIFTEKI SOUVLAKI

Charcoal grilled beef and lamb skewers served with pita, sliced vine ripened tomato, Greek fried potatoes and tzatziki

PASTA ALA GRECCA

Rigatoni sautéed with spinach, roasted tomato sauce and grated feta

MOUSSAKA

Traditional layered casserole with seasoned ground beef, sliced eggplant, potatoes and Kefalograviera béchamel

BURGER

LaFrieda ground sirloin, Gruyère cheese, lettuce, tomato and caramelized onion on toasted brioche with Greek fried potatoes

LAMB CHOPS + \$12

Charcoal grilled and marinated in olive oil and fresh herbs, fried potatoes and tzatziki

LOBSTER LINGUINI + \$12

Fresh Maine lobster deshelled and sautéed with cherry tomatoes and linguini, brandy infused tomato sauce, grated feta and fresh basil

ALL ENTREES AVAILABLE A LA CARTE

ADDITIONAL LIGHT FARE OFFERINGS

LOBSTER NIÇOISE SALATA	25	LAMB GYRO	16
Poached Maine lobster, mixed greens, avocado, hard boiled eggs, asparagus, cherry tomatoes, potatoes, Kalamata olives, Dijon sherry vinaigrette		Braised lamb shank wrapped in pita with tzatziki, caramelized onion, lettuce and tomato, served with Greek fried potatoes	
GRILLED TUNA SALATA	20	FISH GYRO	16
Sesame encrusted rare tuna, mixed greens, walnuts, cucumbers, diced tomatoes, apples, grated feta, balsamic vinaigrette		Chef's choice of fish sautéed and wrapped in pita with cabbage, tomato and tzatziki, served with fried potatoes and a cucumber, tomato and feta salata	
MEDITERRANEAN SALATA	17	CRAB CAKE BURGER	21
Chopped romaine hearts, grilled eggplant, red peppers, cherry tomatoes, Kalamata olives and balsamic vinaigrette topped with crispy calamari and grated feta		Maryland style with jumbo lump crab served on toasted brioche with Dijon aioli and Greek fried potatoes	

 INDICATES VEGETARIAN ITEMS.

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DUE TO THE HANDCRAFTED NATURE OF OUR KITCHEN, THERE IS RISK OF CROSS CONTAMINATION WITH GLUTEN, NUTS, SOY, DAIRY AND EGG.

ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS.

NO SEPARATE CHECKS, PLEASE.