



Restaurant Week Lunch

\$20 per person

First Course **(Choose 2)**

Pork Souvlakia – marinated pork shoulder, parsley pesto

Chicken Souvlakia – marinated thighs, crispy chicken skin

Fries – house cut, oregano spice blend

Village Salad – tomato, cucumber, kalamata olives, barrel-aged feta

Little Gem Salad – fava, sugar snaps, radish, mint vinaigrette

Spreads (choose 1) (**Tzatziki** – cucumber, house made yogurt,

Fava Hummus – yellow fava bean purée **Melitzanosalata** – charred eggplant,

Tirokafteri – feta, pickled pepperoncini peppers)

Second Course **(Choose 1)**

Lamb Gyro – roasted, tzatziki, tomato-cucumber-onion salata

Zucchini Gyro – grilled, fava hummus, spiced carrot salad

Greek Omelet – pastourma, arugula, metsovone cheese

Peinirli – kefalograviera, lamb bacon and egg or tomato, oregano, onion

Greek Mom's Grilled Cheese – house made bread, metsovone, kefalograviera
and kaseri cheeses, tomato-fennel soup dip

Grilled Chicken Sandwich – house baked focaccia roll, roasted peppers, parsley
mayo, house made pickles

Bifteki Burger – grass fed local beef, kaseri cheese, red pepper aioli, tomato, egg

Grilled Salad – chicken, grilled romaine, cornbread croutons, garlic dressing



Restaurant Week Dinner
\$35 per person

First Course

(Choose 2)

Dolmades – seasoned ground beef, grape leaves, walnuts

Kalamari – crispy, red pepper aioli

Tzatziki – cucumber, house made yogurt

Fava Hummus – yellow fava bean purée

Chicken Gyro – smoked paprika, fried pickled artichoke, garlic aioli

Lamb Gyro – roasted, tzatziki, tomato-cucumber-onion salata

Village Salad – tomato, cucumber, kalamata olives, barrel-aged feta

Little Gem Salad – fava, sugar snaps, radish, mint vinaigrette

Tirokafteri – feta, pickled pepperoncini peppers

Goat Cheese Pita – asparagus, filo, black sesame, monastiri honey

Second Course

(Choose 2)

Octopus – almond skordalia, tursi

Roasted Potato – lemon, oregano, grated tomato

Fried Artichokes – preserved lemon aioli

Pork Souvlakia – marinated pork shoulder

Fish – daily selection, filleted

Hanger Steak – parsley pesto

Pastitsio – ground sirloin, greek pasta, béchamel

Sheep Milk Dumplings – wild mushroom, fresh peas, parmesan broth

Peinirli – lamb bacon, egg, kefalograviera cheese

Peinirli – Jersey tomato, red onion, oregano

Dessert

(Choose 1)

Baklava – layered filo and walnuts, honey

Tsoureki Bread Pudding – sweet bread, chocolate, almonds