



Restaurant Week Dinner \$35 per person

FIRST COURSE (CHOOSE 2)

- Avgolemono Soup** – chicken, egg, lemon, rice
- Keftedes** – beef meatballs, crispy shallots, herbed tzatziki
- Octokeftedes** – octopus meatballs, lemon aioli, olive salad
- Kalamari** – crispy, red pepper aioli
- Tzatziki** – cucumber, house made yogurt
- Fava Hummus** – yellow fava bean puree
- Spicy Feta** – whipped, long hot peppers
- Spinach Croquettes** – crispy, smokey feta
- Brussels Sprouts** – cranberries, pecans, barley, honey
- Village Salad** – tomato, cucumber, kalamata olives, barrel-aged feta
- Apple Dakos** – goat cheese, pomegranate, keo brandy, rosemary
- Green Beans** – tomato, onions, pickled cabbage

SECOND COURSE (CHOOSE 2)

- Octopus** – black garlic skordalia, tursi
- Butternut Squash Pita** – filo, honey
- Spanakopita** – house made filo, spinach, kefalotiri & feta
- Charred Broccoli** – béchamel, shallots, pine nuts, kefalotiri cheese, thyme salt
- Gyro Plate** – choice of roasted lamb, pork, chicken or shrimp, pita bread, house cut fries, fresh cut tomatoes, onions, tzatziki
- Souvlaki Plate** – choice of souvlaki protein (pork, chicken, kebab, shrimp, octopus), pita bread, house cut fries, fresh cut tomatoes, onions, tzatziki
- Rice Bowl** – choice of roasted lamb, pork, chicken or shrimp, dill rice, pickled cabbage, tomato-cucumber-onion salata, red pepper aioli
- Hanger Steak** – parsley pesto
- Pastitsio** – ground sirloin, Greek pasta, béchamel

DESSERT (CHOOSE 1)

- Baklava** – layered filo and walnuts, honey
- Loukoumades (Greek Mini Donuts)** – honey drizzle with choice of chocolate/white chocolate/ mixed sauce
- Apple Filo Pie** – apples, keo brandy, brown sugar crumble