

## Favorites

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**Feta Burger** (Grass Fed 12 oz Beef)  
w/ Barrel Feta, Greens, Pickles, Onions, Tomato, Zesty Dressing, Whole Grain Bun & Oregano Fries \$18

**Souvlaki "Tacos"**  
Two Pitas w/ Hellenic Inspired Fixings and Oregano Fries.  
(*Sausage, Chicken, Cod or Eggplant*) \$18  
(Add Black Truffle Oil To Fries for \$3)

## Farm Bites

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**Stacked Moussaka**  
Braised Eggplant & Potato Stacked w/ Sausage, Tomato Gravy, Manouri Cheese and Bechamel Sauce \$18

**Byzantine Sausage**  
Home-made Grilled Sausage over Cucumber & Roasted Garlic Greek Yogurt \$16

**Baby Lamb Chops** (Grass Fed)  
3 Chops, Cast Iron Seared and Served over Greek Inspired Chimichurri Sauce \$22

**Skirt Steak Skewers** (Grass Fed)  
4 Flash Charred Skewers w/ Spice and Served over Fresh Parsley Lemon Sauce \$17

## Sliders

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**Grilled Cod** (Wild)  
Wild Cod Grilled and Topped w/ Spicy Scallion Aioli Sauce \$18

**Earth-Oven Pork**  
Tender Pulled Pork, Sour Pickled Onions, Petimezi BBQ Sauce \$16

**Shrimp Santorini**  
Grilled Jumbo Shrimp, Sauteed Tomato, Barrel Aged Feta, EVOO \$24

**Loukanika** (Home-made)  
Byzantine Seasoned Sausage, Kefalograviera Cheese, Lemon Mustard Sauce \$16

**Blackened Chicken**  
Spicy Charred Chicken, Metsovone Cheese, Tangy Garlic Sauce \$16  
(4 Sliders Per Serving. All buns Are Lightly Grilled)

## Salads

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**Spinach Salad**  
Baby Leaf Spinach, Pumpkin Seeds, Onions, Figs, Manouri Cheese, Sweet Vinegar, Olive Oil \$14

**Cretan Salad**  
Arugula, Feta, Tomato, Chickpeas, Onions, Barley Rusk, Olives, Red Wine Vinegar, Tomato Puree, Olive Oil \$15

**Soup of the Day** \$9



## Entrees

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**Macaronia Fresca**  
Fresh Home-Made Pasta w/ Light Tomato Sauce, Feta Cheese, Olives & Fresh Arugula \$19

**Roasted Chicken**  
Half a Free Range Chicken w/ Spicy Byzantine Rub over a side of our Smokey Lemon Corn \$27

**Lamb Shank** (Grass Fed)  
Braised Lamb Shank over a Light Tomato Sauce w/ Tender Home-Made Hilopites Pasta \$31

**Broiled Cod** (Wild)  
Broiled Wild Caught Cod Filet over Blanched Spinach & Oregano Lemon EVOO Sauce \$32

**Hellenic BBQ**  
Hellenic Inspired BBQ and Finishings w/ Oregano Fries and Grilled Zucchini. *BBQ Choices: (Steak Skewers, Lamb Chops, Jumbo Shrimp or Petimezi Ribs)* \$38

## Boards

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**Shared Spreads**  
Eggplant Tapenade, Cucumber & Roasted Garlic Yogurt and Roasted Garlic Scordalia \$19

**Cheese Tasting**  
Traditional Greek Cheeses (Barrel Aged Feta, Kefalograviera, Manouri, Graviera, Smoked Metsovone), along w/ Cave Aged Salami \$32

## Ocean Bites

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**Grilled Seafood**  
Grilled Jumbo Shrimp, Sauteed Calamari, Chickpeas, Onions, Parsley, Lime w/ Fresh Guacamole \$28

**8 Hour Octopus**  
Sushi Grade Portuguese Octopus, Slowly Braised in an Earth-Oven For 8 Hours, Flash Grilled to Order \$26

**Fried Calamari**  
Served w/ Sauces; Greek Chimichurri, Sweet & Spicy Petimezi, and BBQ Petimezi \$18

**Coconut Shrimp**  
4 Jumbo Shrimp w/ Sauces; Greek Chimichurri, Sweet & Spicy Petimezi and BBQ Petimezi \$22

## Sides

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**Oregano Fries**  
Topped w/ Kefalotiri Cheese & Oregano \$10

**Fries Troüfes**  
Topped w/ Truffle Oil, Kefalotiri Cheese & Oregano \$12

**Fried Pickles**  
Served w/ Signature Dipping Sauces \$12

**Grilled Zucchini**  
Served over Roasted Garlic Skordalia \$14

**Feta & Bread**  
Wedge of Barrel Aged Feta topped w/ Olive Oil and Oregano Served w/ Rustic Bread \$12

**Lemon Spinach**  
Blanched Spinach, Olive Oil, Lemon, Salt & Pepper \$14