

Sandwiches

Roasted Chicken Club

Roasted Chicken w/ Bacon, Kefalograviera Cheese, Mixed Greens, Tomato, Guacamole, Corn, Chili Lime Mayo Sauce on Ciabatta w/ Oregano Fries \$18

Braised Lamb

Slow Cooked Lamb Shank, Beans Salad, Pickled Cabbage, Lemon Mustard Sauce on Fresh Ciabatta w/ Oregano Fries \$18

Grilled Cod

Wild Cold Water Cod, Mixed Greens, Tomato, Guacamole, Garlic Mayo on Ciabatta w/ Oregano Fries \$18

**Swap Oregano Fries with a cup of one of our soups!*

Salads

Spinach Salad

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

Cretan Salad

Arugula, Feta, Tomato, Chickpeas, Onions, Barley Rusks, Olives, Red Wine Vinegar, Tomato Puree, Olive Oil \$15

Add a Serving of Protein to your Salad:

Chicken: \$5, Steak Skewers: \$8, Lamb Chops: \$12

Boiled Egg: \$3, Wild Cod: \$8, Jumbo Shrimp: \$8

Enjoy a cup of one of our soups with your salad \$4

Wines

Cabernet Sauvignon, Cardiff, CA

Blackberry, Plum, Allspice, Vanilla: \$12 G / \$42 B

Sauvignon Blanc, Terranoble, CH

Balanced, Lime, Grapefruit, Grassy: \$12 / \$42 B

Chardonnay, Canyon Oaks, CA

Buttery, Melon, Vanilla, Oaky: \$15 G / \$49 B

Assyrtiko, Atlantis White, GR

Clean, Lemon Rind, Minerals: \$16 G / \$53 B

Agiorgitiko, Red Stag, GR

Approachable, Currants, Soft Tannins: \$17 G / \$59 B

Burgers

Baby Back Rib-Wich

Slow Cooked Baby Back Pork Ribs, Pickles, Onions, Petimezi BBQ Sauce, Whole Grain Bun w/ Oregano Fries \$19

Feta Burger (Grass Fed Beer - 12 oz)

w/ Barrel Feta, Greens, Pickles, Onions, Tomato, Zesty Dressing, Whole Grain Bun & Oregano Fries \$18

(Add Black Truffle Oil To Fries for \$3)



Lunch Menu

Bira

Craft Beers

Radeberger Pilsner, Weihenstephaner Hefe Weissbier, Founders Pale Ale, Stone IPA \$8, 12oz

Special Crafts

Delirium Tremens \$11, 12oz

Seasonals, & Casks

Please Ask Your Server

**Our Brewery is on track to be operational Fall 2016!*

Souvlaki “Tacos”

Traditional Style (Sausage or Chicken)

Two Pitas w/ Yogurt Cucumber Sauce, Sautéed Onions & Tomato, Micro-Greens w/ Oregano Fries \$18

Wild Cod

Two Pitas w/ Skordalia (Roasted Garlic Mashed Potato), Guacamole and Micro-Greens w/ Oregano Fries \$18

Eggplant

Two Pitas w/ Braised Eggplant, Potato, Tomato Gravy, Manouri Cheese & Bechamel w/ Oregano Fries \$18

(Add Black Truffle Oil To Fries for \$3)

Soups & Sides

Chicken Soup

Lemon, Egg, Cabbage & Brown Rice \$8

Steak Chili

Pinto Beans in a Spicy Tomato Base w/ Flat Iron Steak w/ Scoup of Fresh Guacamole \$9

Cumin Lentil

w/ Spinach, Tomato and Olive Oil \$8

Oregano Fries

Topped w/ Kefalotiri Cheese & Oregano. \$10

**Soup combos offered with salads and sandwiches*

Cocktails

Jalapeno Margarita

Made w/ House-Infused Jalapeno Tequila \$15

Death Ave Tea

Aged - Gin, Chamomile & Quince \$15

Fig Julip

Aged - Bourbon, Honey, Fig w/ Fresh Mint \$16

Sangria B.C.

Oak Aged Wine, Seasonal Fruit, Spices \$12

Mastiha Mint

Rum, Lime & Fresh Mint w/ Mastiha from Isl. of Chios \$17