

TO START

- TZATZIKI, SPICY FETA, CHARRED EGGPLANT AND TOASTED PINE NUT,
TARAMA WITH BLACK CAVIAR
local vegetable crudité, assorted greek olives, 60 second pita, sourdough
crisps
\$26

RAW

- SEA BASS CARPACCIO
shaved fennel, lemon vinaigrette, crispy garlic
\$20
- TUNA TARTARE
fresno chili, kalamata olive, crispy kataifi
\$21
- OYSTER TWO WAYS
• crispy tempura, tarama, caviar • orange, kalamata olive, shaved red onion
\$9

MEZZE

- ROASTED TOMATO & FETA PRAWNS
garlic, ouzo, oregano
\$22
- HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts
\$16
gluten free
- SPANAKOPITAKIA
spinach, feta, crispy phyllo
\$16
- FETA STUFFED SAUSAGE
blistered shishito peppers
\$18
- CHARCOAL GRILLED MEATBALLS
smoked yogurt, tomato, mint
\$18
- GRILLED OCTOPUS
charred cipollini onion, fresno chili, kalamata olive relish, greek balsamic
\$23
- CRISPY ZUCCHINI & EGGPLANT
tzatziki, smoked paprika
\$15
- BAR HARBOR MUSSELS
anise, garlic, lemon-parsley, grilled sourdough

\$21

SALATA

- MYKONIAN CHERRY TOMATO
goat cheese, crispy rusk, thyme

\$16

gluten free

- HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano,
capers

\$18

- SHAVED BROCCOLI & BLACK EYED PEAS
grapes, roasted almonds, honey lemon vinaigrette

\$15

gluten free

- LENTIL & GRILLED VEGETABLE
house-made tahini yogurt

\$16

gluten free

MAIN

- MYKONIAN ANICE CRUSTED PORK CHOPS
600 degree himalayan sea salt, gremolata, florina pepper romesco

\$42

- SLOW ROASTED LAMB SHOULDER GYROS
60 second pita, athenian accoutrements, carved tableside

\$45

- GREEK ROASTED CRISPY HALF CHICKEN
gremolata, garlic confit, charred lemon

\$36

- CHARCOAL GRILLED LAMB CHOPS
tomato-olive compote, mint

\$52

- 22OZ DRY-AGED PRIME RIBEYE
linz heritage angus, garlic confit, herb butter

\$79

- MOUSSAKA

beef ragu, grilled eggplant, potato, béchamel

\$29

DAILY FRESH SEAFOOD SELECTION

PASTA

- DECONSTRUCTED PASTITSIO
short rib ragu, black truffle bechamel

\$32

- MAINE LOBSTER LINGUINI
tomato, mizithra cheese, saffron, ouzo

\$44

SIDES

- BOUZOUKIA POTATOES
sheep butter yogurt, mizithra, charred onions, oregano

\$15

gluten free

- GRILLED FLORINA PEPPERS
gremolata, pine nuts

\$12

gluten free

- CHARRED EGGPLANT
burnt kale leaves, hummus, chickpea popcorn

\$15

gluten free

- HORTA
braised swiss chard & dandelion greens, lemon, cold pressed olive oil

\$12

gluten free

ΦΙΛΟΞΕΝΙΑ

(noun) 1. friend of strangers, philoxenia