

DINNER

MEZE

Marinated Olives

kalamata & halkidiki, caperberries, cracked coriander 8

Greek & Texas Cheeses

with grilled bread man co. bread & accompaniments mkt

Trio of Dips

served with pita, grilled bread, or crudite vegetables 12

Baked Feta Bouyiourdi

roasted peppers, semi-dried tomatoes, red chili flakes, oregano 15

Greens & Cheese Pie

fresh mix of greens & greek cheeses baked in phyllo 8

Soutzoukakia

lamb & beef meatballs, tomato sauce, toasted cumin, garlic chips 12

Stuffed Squash Blossoms

whipped manouri cheese, garlic skordalia, local honey, toasted walnuts 15

Shaved Brussels Salad

manouri cheese, red cabbage, meyer lemon & walnut vinaigrette, fried sage 14

Citrus & Fennel Salad

pomegranate, kalamata olives, red onion, mint, feta cheese 16

Grilled Octopus

greek fava puree, pickled onion & capers, charred thyme oil, purslane 18

Chard Leaf Dolmades

rice, corn, pine nuts, raisins, dill, egg-lemon dipping sauce 7

KYRIO PIATO

Frixos Catch “Plaki” Style

whole deboned fish stuffed with confit potatoes & onions, cherry tomato sauce, chickpeas, artichokes, olives, grilled & pickled okra mkt

Feta Brined Chicken

baby courgettes, olive oil & herb roasted potatoes, pickled tomato vinaigrette 20

Braised Lamb Shank

cooked stifado, sourdough grits, roasted carrots & onions 32

Pork Belly

berkshire pork belly with stewed white beans, walnut skordalia 19

Pan Roasted Cauliflower

roasted carrots, sesame-lemon dressing, garlic chips, thyme, pickled grapes 16

Broken Pasta with Brown Butter

grated mizithra cheese, scallion, micro basil, lemon zest 17

Pastitsio

baked pasta with beef and lamb ragú, béchamel, graviera cheese, cinnamon 16

Stuffed Quail

bay-scented pilaf, metaxa brandy grape sauce, kale, pine nuts 18

Greek American Gyro Platter

local lamb & beef, traditional greek spices, no filler 36

SIDES

Roasted Lemon Potatoes

baby yukons, chicken stock, wild oregano, olive oil 8

Sourdough Grits

feta cheese, aleppo pepper, scallions 8

Grilled Vegetable Briam

eggplant, courgettes, roasted peppers, pickled tomato vinaigrette 8

Roasted Beets

garlic skordalia, yogurt, pistachios, dill 8

Executive Chef: William Wright

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

*20% gratuity added to parties of 6 or more.

DRINKS

HOUSE COCKTAILS

fall 2018

Apple Cobbler

pineau des charentes, aged genever, spiced honey, gala apple, sage, black walnut bitters 10

Thin Fizzy

becherovka, creme de poir, elixr kefi, lemon, egg white, soda 12

No Regrets

metaxa, kina vermouth, alpine amaro 12

Sweet Linda's Julep

reposado tequila, mezcal, liqueur strega, lemongrass syrup, mint 12

La Tortuga

commandaria alasia, averna, blackstrap rum, orange juice, lime juice, turbinado 10

David S. Pumpkins

cognac, roasted pumpkin batter, steamed milk, chai tea, benedictine whipped cream 12

Ocean Water

blue curacao, coconut liqueur, soda water, creme de violette 10

WHITE

Skouras "Zoe"

roditis, moschofilero 10/36

Domaine Zaferakis

chardonnay 15/56

Buketo

malagousia, assyrtiko, sauv blanc 12/44

Mylonas

savatiano 11/40

Alpha Estate

sauvignon blanc 15/55

Gai'a "Monograph"

moschofilero 11/40

Sclavos "Alchemiste"

vostilidi, moscatel 13/48

Tetramythos

malagousia 12/44

RED

Kir Yianni

"Yianakohori Hills"

syrah, merlot, xinomavro 12/44

Bairaktaris "Old

Monolithos"

agiorgitiko 15/56

Boutari "Kretikos"

kotsifali, mandilaria 13/48

Dalmaras "Aychoros"

xinomavro, merlot 14/52

Porto Carras "Limneon"

limnio 15/55

Tetramythos

cab sauv 12/44

Avantis

syrah 13/48

SPARKLING

Tselepos

"Amalia" Brut

moschofilero 20/75

Glinavos

"Paleokerisio"

debina, semi-sparkling orange 12/34

Kir Yianni

"Akakies"

xinomavro, sparkling rose 14/50

CLASSIC COCKTAILS

Crescent City

vermouth di torino, jamaican rum, lime juice, turbinado, angostura 10

Vieux Carre

rye, cognac, carpano antica, benedictine, angostura, peychaud's 12

Charlie Chaplin

sloe gin, creme de peche, lime juice 10

Badminton Cup

red wine, oloroso sherry, maraschino, cucumber, soda 10

Twentieth Century

gin, creme de cacao, blanc vermouth, lemon 10

Spicy Boy

reposado tequila, lime juice, agave, valentina 10

Clover Club

london dry gin, creme de framboises, lemon, sugar, egg white 12

BEER

Lager-ish

kolsch, draft, great heights 5

Mini Boss

west coast ipa, draft, eureka heights 6

1836

copper ale, draft, buffalo bayou 6

Wicket Awesome

extra special bitter, draft, eureka heights 6

Moo Caliente

milk stout, draft, eureka heights 7

Cherry Cider

cider, draft, town in city 7

Fix

lager, bottle, fix 5

Heffeweizen

weissbier, can, live oak 5

ROSE

Parparoussis "Petit

Fleur"

sidiritis 15/56

Gaia "14-18H"

agiorgitiko 12/44