

Restaurant Week

January 26 - February 2

No sharing or takeout.
Two hour pacing limit.

First

Wild Mushroom Soup
Avgolemono
Fried Calamari + 2
Greek Salad
Beet Salad
Vegan Mushroom Sliders
Vegan aioli.
Spanakopita
Clams Oreganata + 2

Third

Baklava
Galaktobourekos
Pumpkin Creme Brulee

Second

Roasted Corn Grits & Spiced Shrimp + 4
Pickled vegetables, micro greens, spicy aioli.
Pancetta Wrapped Chicken Breast
Stuffed with feta & spinach, rice pilaf.
Braised Lamb Shank
Light marinara, feta cheese, orzo pasta.
Homemade Squid Ink Linguini + 4
Sautéed calamari, shiitake mushrooms,
lemon pink ginger sauce
*Grilled Hanger Steak + 3
Truffle mashed potatoes, red wine demi glaze.
Wild Mushroom Risotto
Parmesan crisp, balsamic reduction.
Portobello Crusted Cod Fish + 6
Mushroom risotto, balsamic reduction.
Potato Crusted Salmon + 6
Cauliflower puree, caper almond remoulade.
Pastitsio
Vegetable Moussaka

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.