



Bold | Global | Vibrant

Soup and Salads

- Avgolemono** 4 / 7
chicken | rice | lemon
 - Mixed greens** 9
baby kale | spinach | beet tops | mint | cilantro
olive oil & white balsamic
 - Caesar** 10
baby kale | romaine hearts | parmesan
brioche garlic croutons | bacon | fried capers
 - Fattoush** 10
tomatoes | pomegranate | zaatar | red peppers
romaine hearts | onions | fried pita
 - Beets & goat cheese** 12
florida oranges | arugula | walnuts
 - Horiatiki "greek salad"** 8 / 14
cucumbers | tomatoes | onions | kalamata olives
green peppers | feta | oregano
- *add to any salad | sausage 5 | falafel 6 | lamb chop 9
chicken breast 7 | pulled lamb 8 | salmon 8 | octopus 9

Spreads

- Tzatziki** 6
greek yogurt | cucumbers | dill | garlic confit
- Farmers market hummus** 6
tomatoes | olives | cucumbers | onions
- Baba ghanoush** 7
smoked eggplant | garlic confit | pomegranate
mint | dukkah | olive oil
- Spicy feta** 8
feta | grilled red peppers | roasted walnuts

To Share or Not

- Fried brussel sprouts** 8
fish sauce | mint | rice krispies
- Falafel** 9
greek yogurt | mint | pomegranate
- Fried zucchini beignets** 9
tzatziki | feta | capers | lemon
- Vegetarian dolmades** 9
vine leaves | rice | dill | tzatziki
- Montreal's poutine** 10
home cut french fries | cheese curds | homemade gravy
- Spanakopita** 10
spinach | feta | greek yogurt | mint
- Blind date** 11
medjool jumbo dates | feta | smoked bacon
- Saganaki flambé** 11
fennel | ouzo | pita
- Escargots (6)** 12
kataifi | parmesan | garlic butter
- Grilled kefta** 12
½ lb prime ground beef | hummus | tzatziki
pickled onions | radish | jalapeño | mustard confit
- Fried calamari** 13
spicy sweet & sour sauce | cilantro | mint | arugula
- Fried half cauliflower** 14
bacon | hazelnut | dill | browned butter/lemon
- Yellowtail tuna tartare** 16
ponzu sauce | fish sauce | mayo | furikake | rice krispies
jalapeño | fried pita
- Hand-cut beef tartare** 16
filet mignon | mustard | capers | green onions
grilled brioche bread
- Grilled octopus** 17
mint | cilantro | peanuts | greek yogurt | black garlic
rice krispies
- Oysters James River** 6 for 11 / 12 for 19
mignonette | horseradish | cocktail sauce
- Grilled oysters (5)** 15
béarnaise | bacon | dill

Handhelds

- *add house cut fries 3 | greek fries 4 | horiatiki 7
mixed greens 4 | montreal poutine 5
- Falafel open face pita** 12
pickles | chili tahini | onions | carrots | sumac | chimichurri
 - Grilled chicken breast open face pita** 12
tzatziki | tomatoes | onions | carrots | cilantro | sumac
 - Kefta open face pita** 12
kefta | tomatoes | cilantro | onions | corn relish
sumac | jalapeño
 - Pulled lamb open face pita** 15
tzatziki | feta | tomatoes | onions
 - Burger & fries** 15
prime ground beef 8oz | smoked gouda | 1592 sauce
caramelized onions | tomato | romaine | jalapeño
- *add to your burger bacon 2 | spicy feta 2 | feta 2

Pizzas

- Pepperoni** 12
marinara | mozzarella
- Grilled merguez** 12
marinara | spicy lamb sausage | caramelized onions
mozzarella | tahini
- Spanako** 13
spinach | feta | ricotta | mozzarella
- Shroom & swine** 13
marinara | bacon | mushrooms | red peppers
red onions | mozzarella
- Braised leg of lamb** 16
marinara | red peppers | mozzarella | tomatoes | onions
- Just meat it!** 18
marinara | spicy ground beef | braised beef roast
mozzarella | arugula

Sides

- Octopus & shrimp rice 8
- Rice 4
- Broccoli rabe 8
- Mixed greens 4
- Horiatiki 8
- House cut fries 5
- Greek fries 7
- Raw veggies 1.25
- Pita 0.75
- Cheddar potato purée 6

Wood Fired Grill

- Filet mignon** 38
cheddar potato purée | escargots in garlic butter
broccoli rabe | homemade gravy
- Ribeye "aged 30 days"** 16oz 39 / 36oz 69
montreal steak seasoning | flavoured butter
chimichurri | fries | mixed greens
- Mixed grill** 29
kefta | merguez | lamb chops | fattoush | fries
- Bangers & mash** 18
sausages | cheddar potato purée | corn relish
caramelized onions | green peas
- Piri piri chicken breast** 19
cheddar potato purée | broccoli rabe | piri piri
smoked paprika yogurt
- Grilled whole branzino "1.8lbs" for 2** 45
shrimp & octopus rice | broccoli rabe
fattoush | capers | parsley olive oil | burnt lemon
- Grilled salmon** 21
shrimp & octopus rice | cilantro | pickled red grapes
- Red tuna sushi grade** 29
hummus | fattoush | green herb oil | fried pita
- *Yellowtail tuna tartare** 29
ponzu sauce | fish sauce | mayo | furikake
rice krispies | jalapeño | fattoush | fries
- *Mushroom risotto** 18
shiitake & oyster mushrooms | parmesan
*add braised lamb 7 | lamb chop 9 ea.
- *Moussaka** 18
prime ground beef | eggplant | potatoes | tomatoes
béchamel | herb oil
- *Vegetarian moussaka** 18
eggplant | potatoes | tomatoes | zucchini | carrots
broccoli | béchamel | herb oil

***not from the wood fired grill**

NO SUBSTITUTIONS

Gluten free & vegetarian options available. Ask your server.
20% gratuity will be added to parties of 6 or more.

Consumption of oysters can cause serious illness. Especially in someone with liver, stomach, blood or immune system disorders. Please use CAUTION - Shell fragments may be present in shellfish, fish or smoked fish spread. Items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked seafood, poultry, meats, eggs and other foods will increase the risk of food-borne illness.