



Lunch Menu

\$29.00

APPETIZERS

choice of:

THE GREEK SALAD

Vine ripened tomatoes, cucumbers, olives, onions, peppers, Greek barrel-aged feta and extra virgin olive oil

FAROE ISLAND ORGANIC SALMON TARTARE*

Fresno chili, shallot, cilantro

FRESH MARYLAND LUMP CRAB CAKE*

hand-picked fresh jumbo lump crab with mustard emulsion

(add \$10)

GRILLED OCTOPUS

Capers, onions, Santorini fava

(add \$10)



MAIN COURSES

choice of:

DORADE ROYALE

Grilled Mediterranean Sea Bream

GRILLED ORGANIC CHICKEN

Cooked on a skewer with mushrooms, served with grilled pita and Greek fried potatoes

FAROE ISLAND ORGANIC SALMON*

Simply grilled with Santorini piazzini style beans

CHEF'S SELECTION OF LOCAL, SEASONAL GRILLED VEGETABLES

Mint yogurt, halloumi cheese

COLORADO PRIME LAMB CHOPS*

Served with Greek fried potatoes

(add \$10)

ASTAKO-MAKARONADA (LOBSTER PASTA)

Bay of Fundy deep sea lobster Athenian style with linguine

(add \$15)



DESSERTS

choice of:

THE REAL GREEK YOGURT

Served with daily spoon sweets

FRESH FRUITS OF THE SEASON

Chef's daily selection



BAKLAVA

(add \$2)

Absolutely no substitutions. Minimum \$29 per person. A la carte menu also available.

*Consuming raw and undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINES BY THE BOTTLE AVAILABLE HERE



COCKTAILS

\$19 each

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum,
Lime, Fever-Tree Ginger Beer

IN THE KNOW

Ketel One Cucumber Botanical Vodka, Green Chartreuse,
Taylor's Falernum, Mint, Lime Sour

MEDITERRANEAN GIN & TONIC

Empress 1908 Indigo Gin, Lavender Bitters,
Peppercorn, Fever-Tree Mediterranean Tonic

MONKS IN MEXICO

Patrón Reposado Tequila, Green Chartreuse,
St. Germain Elderflower Liqueur, Grapefruit

THE GARDENER

Hendricks Gin, Lemon Sour, Basil, Cucumber

WHISKEY BUSINESS

Bulleit Rye, Peppercorn Lemon Sour,
Mint, Fever-Tree Ginger Beer

COLD-BREW CARAJILLO

Jameson Cold Brew, Liquor 43, Starbucks Espresso

SIPPIN' PRETTY

Tselepos Amalia Brut, St. Germain Elderflower,
Aperol, Lemon Sour, Grapefruit

WINES BY THE GLASS

SPARKLING WINES

Brut, Ktima Tselepos, Amalia, Arcadia NV \$18

WHITE WINES

Moschofilero, Tselepos, Mantinia Classic, 2017 \$16

Assyrtiko, Areti, Ktima Biblia Chora, Pangeon, 2017 \$18

Malagousia, Ktima Gerovassiliou, Epanomi, 2018 \$19

Chardonnay, Ktima Gerovassiliou, Epanomi, 2017 \$21

ROSÉ

Agiorgitiko, Driopi, Nemea, Greece 2018 \$15

RED WINES

Agiorgitiko, Driopi, Nemea, 2016 \$16

Xinomavro, Katsaros, Valos, Krania, 2015 \$18

Pinot Noir, Biblia Chora, Sole, Pangeon, 2017 \$20

Cabernet/Merlot, Biblia Chora, Panegon, 2015 \$23

DESSERT WINES

Muscat de Rio Patras, Parparoussis, Achaia, 2013 \$15

Mavrodaphne, Parparoussis, Greece, 2004 \$18

WINE PAIRING

Sommelier pairing of two wines from mainland and northern Greece \$18