

Artisan Cheese & Charcuterie

Pericles Artisan Cheese Plate

Manouri Of Larissa, Kefalograviera Of Crete, Smoked Cheese Of Metsovo, Kasseri Of Trikala, Sous Vide Greek Figs, Rose Preserves Of Chios, Greek Honey Of Crete, Caramelized Fig Jalapeno Preserves, Pistachios, Cashews, Kritsini, Rustic Bread Toast- VEG

26

Artisan Cheese & Charcuterie Platter Of Olympus

Manouri Of Larissa, Kefalograviera Of Crete, Smoked Cheese Of Metsovo, Kasseri Of Trikala, Sous Vide Greek Figs, Rose Preserves Of Chios, Greek Honey Of Crete, Caramelized Fig Jalapeno Preserves, Pistachios, Selection Of Imported Cured Meats, Greek Pickled Veggies, Kritsini

39

Feta Of Eperos

Extra Virgin Olive Oil Of The Peloponnese, Wild Picked Oregano, Toasted Pita- VEG

12

Traditional Greek Spreads

Tzatziki

Imported Greek Yogurt, English Cucumber, California Garlic, Extra Virgin Olive Oil Of The Peloponnese, Organic Red Wine Vinegar Of Attica, Toasted Pita- VEG

13

Tyrokafteri

Imported Greek Yogurt, Anthotyro, Feta Of Eperos, Roasted Red Peppers Of Florina, Picked Greek Jalapeno, Toasted Pita- VEG

13

Avocado Hummus

Hass Avocado, Sundried Tomato Pico, Greek Chickpeas, Garlic, Toasted Pita- VGN | DF

13

Melizanosalata

Fire Roasted Smoked Eggplant, Fresh Parsley, Red Onion, Extra Virgin Olive Oil Of The Peloponnese, Toasted Pita- VGN | DF

13

Santorini Fava

Yellow Fava Of Santorini, Lemon, Red Onion, Parsley, Extra Virgin Olive Oil Of The Peloponnese, Toasted Pita - VGN | DF

13

GF-Gluten Free | VGN- Vegan | VEG- Vegetarian | DF- Dairy Free



Modern & Classic Cold Meze

Octopus Ceviche

Imported Greek Octopus, Florina Roasted Red Peppers, Pickled Greek Jalapenos, Sundried Tomatoes, Chickpeas, Santorini Fava- DF | GF

22

Marinated Greek Olives

Imported Greek Olives, Citrus, Honey Of Crete, Thyme, Oregano, Aleppo Pepper- DF | GF

10

Vegan Grape-Leaves

Rice, Fresh Herbs, Lemon, Organic Grape-Leaves, Hand Rolled- DF | GF | VGN

14

Cold Meze Platter

Santorini Fava, Melizanosalata, Marinated Olives, Vegan Grape-Leaves, Feta Stuffed Peppers, Feta Of Eperos, Toasted Pita- VEG

24

Supporting The Local Community

Local food can be better for your health for a few reasons. To begin with, local foods often retain more nutrients. Local produce is allowed to ripen naturally, while food that travels long distances is often picked before it's ripe. And food picked fresh and in season doesn't have far to travel before being sold. We love to support our local community sourcing as much produce as possible from our great friend & neighbor at Brookside Farms in Pelham, New Hampshire. Kathy the farmer takes great pride in her produce as we do cooking and preparing it.



Soups

Chicken Avgolemono Soup

Organic Chicken Breast, Greek Rice, Carrot, Celery, Onion, Chicken Stock, Lemon Emulsion- GF

10

Mastic Greek Honey Local Butternut Squash Bisque

Brookside Farms Local Butternut & Honey Nut Squash, Greek Honey Of Crete, Mastic Of Chios, Cream, Pepita, Smyrna Spice- DF | VEG

10

Please Inform Your Server Of Any Allergies Or Dietary Restrictions You May Have.
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions

GF- Gluten Free | VGN- Vegan | VEG- Vegetarian | DF- Dairy Free



 Salads

Greek Village Salad

Heirloom Tomatoes, English Cucumber, Red Onion, Tri Colored Peppers, Caper Berries, Carob Rusk Of Crete, Sea Fennel, Kalamata Olives, Feta Of Eperos, Extra Virgin Olive Oil- VEG

17

Greek American Salad

Romaine, Heirloom Tomatoes, English Cucumber, Red Onion, Pepperoncini, Florina Roasted Red Peppers, Kalamata Olives, Feta Of Eperos, Creamy Greek Dressing- VEG

17

Halkidiki Beet Salad

Organic Local Baby Greens, Imported Beets Of Halkidiki, Citrus Anthotyro, Candied Orange Peels, Graviera Of Naxos, Sour Cherry Balsamic - VEG | GF

17

Additions: Chicken Kabob- \$8 | Beef Kabob- \$10 | Wagyu Skirt Steak- \$20 | Shrimp- \$12
Seared Branzino- \$16 | Seared Wild Salmon- \$19 | Scallops- \$30 | Roasted Lamb- \$19
American Pime Lamb Chops (3) - \$30 | Falafel- \$6

 Re-Imagined Bar Bites 

Spinach Feta & Artichoke Dip

Organic Baby Spinach, Greek Artichoke Hearts, Feta Of Eperos, Kasseri, Anthotyro, Crumb Topping, Toasted Pita & Pita Chips- VEG

18

Aegean Chicken Quesadilla

Marinated Grilled Chicken, Florina Peppers, Caramelized Onions, Jalapeno, Kasseri, Feta, Greek Pita, Served With Tzatziki & Tyrokafteri

17

Moroccan Glazed Wings

Free Range Chicken Wings, Ras Al Hannout, Pomegranate Quince Spicy Glaze, Citrus & Herb Essence, Harissa Greek Yogurt- GF

17

Black Truffle & Caramelized Fig Buffalo Chicken Tower

Olive Oil Fried Free Range Chicken, Lemon Dill Yogurt, Green Apple Slaw

19

Gyro Fries

Hand Cut Fries, Heirloom Tomato, Red Onion, Tzatziki, Oven Roasted Lamb

19

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Spanakopita

Organic Local Spinach & Wild Greens, Scallions, Fresh Herbs, Feta Of Eperos, Manouri & Anthotyro Of Larissa, Hand Rolled Phyllo, Extra Virgin Olive Oil, Herbed Greek Butter- VEG
27

Grilled Octopus

Fried Capers, Fresh Herbs, Roasted Red Peppers, Risotto Cake
26

Hand Rolled Grape-Leaves

Avgolemono

Grass Fed Organic Beef, Greek Rice, Fresh Herbs, Organic Vine Leaves, Lemon Emulsion
VEG | GF
16

Smyrna Meatballs

Grass Fed Organic Beef, Smyrna Spice Blend, Tomato, Myzithra
17

Zucchini Fritters

Zucchini, Feta Of Eperos, Manouri of Larissa, Fresh Herbs, Tzatziki- VEG
16

Fried Gavros (Fresh Anchovies)

Imported From The Mediterranean, Grilled Lemon
22

Feta Psiti

Feta Of Eperos, Heirloom Tomato, Florina Peppers, Jalapeno, Oregano, Extra Virgin Olive Oil, Toasted Pita- VEG
19

Feta Stuffed Biftekia

Grass Fed Beef, Feta Of Eperos, Tzatziki, Grilled Lemon
19

Roasted Brussel Spouts

Sour Cherry Balsamic, Bacon, Mizithra, Lemon Dill Yogurt
GF
15

Flaming Kefalotyri Saganaki

Kefalotyri Of Attica, Metaxa Seven Stars, Flambéed Table- Side- VEG
17

Cranberry Rosemary &

Jalapeno Tyropitakia

Six Greek Cheeses, Hand Rolled Phyllo, Cranberry Rosemary & Jalapeno Preserves
VEG
17

Shrimp Saganaki

Tiger Shrimp, Spicy Tomato Sauce, Feta Of Eperos, Kasserri Of Trikala, Jalapeno, Myzithra
22

Fried Calamari

Local Calamari, Olive Oil Fried, Lemon Aioli, Pomegranate Chimichurri, Lemon Aioli
19

Sesame Feta

Feta Of Eperos, Sesame, Greek Honey, Caramelized Fig Preserves, Roasted Jalapeno-
19

Loli-Chops

Three American Prime Lamb Chops, Grilled Lemon, Tzatziki- GF
29

Greek Leek Loukaniko

Northern Greek Leek Sausage, Tzatziki, Grilled Lemon
19

Moroccan Cauliflower

Roasted Cauliflower, Pistachio, Ras Al Hannout, Cranberries, Figs, Harissa Yogurt
GF | VEG
15

Aegean & Wild Caught Seafood

Pan Seared Branzino

Pomme Puree, Roasted Asparagus, Beurre Blanc, Herb Essence- GF

38

Fish & Chips

Battered, Hand Cut Fries, Green Apple Slaw, Ouzo Tartar, Grilled Lemon

29

Sea Scallops

Pan Seared, Creamed Corn, Bacon, Crispy Pumpkin Rice Cake, Spicy Cranberry Rosemary Chutney, Balsamic Glaze

44

Wild Norwegian Salmon

Trahana Cake, Exotic Mushrooms Fricasse, Sour Cherry Balsamic, Bacon, Sundried Tomato Pistachio Pesto

34

Baked Seafood Casserole

Sea Scallops, Shrimp, Branzino, Herbed Crumbs, White Wine, Butter, Lemon Potatoes, Asparagus

44

Modern Pasture Raised

Steak Frites

Kuro Wagyu Skirt Steak, Hand Cut Fries, Metaxa Au Poivre - GF

39

Greek Mac & Cheese

Feta Of Eperos, Kasseri, Smoked Cheese Of Metsovo, Misko Greek Pasta, Crumb Topping-

VEG

29

Sour Cherry BBQ Short Rib

House Made BBQ, Butternut Squash Puree, Roasted Brussels- GF

39

Corfu Chicken Parm

Mizithra Panko Crust, Marinara, Cavatappi Pasta, Feta Of Eperos, Kasseri

34

Maple Bacon Stuffed Pork Loin

Duroc Pork, Local Maple, Cornbread Cranberry Stuffing, Butternut Squash Puree, Roasted Brussels, Maple Pineapple Reduction

37

Salonika Shepards Pie

Grass Fed Beef Ragu, Smyrna Spice, Roasted Corn, Peas, Greek Honey Sweet Potato

Gratin- GF

29

Kuro Wagyu Burger

Ten Ounce Wagyu Burger, American, Bacon, LTO, BBQ Aioli, Hand Cut Fries

26

Classic Greek Cuisine

Slow Braised Prime American Lamb Shank

Tomato, Demi Glace, Mire Poix, Six Hour Slow Braise, Rice Green Beans- GF
39

Roasted Lemon Prime American Lamb

White Wine, Garlic, Lemon, Fresh Herbs, Lemon Potatoes, Asparagus- GF | DF
39

Souvlaki Or Biftekia Dinner

Choice Of Chicken Souvlaki, Pork Souvlaki, Beef Souvlaki, Or Biftekia. Served With Lemon Potatoes, Green Beans, & Tzatziki- GF
34

Mousaka

Organic Grass Fed Beef Ragù, Smyrna Spice, Eggplant, Potato, Bechamel. Green Beans
29

Braised Beef Kokkinisto

Prime Braised Beef, Tomato, Demi Glace, Smyrna Spice, Misko Greek Pasta, Myzithra
32

American Prime Lamb Chops

Five Frenched Lamb Chops, Lemon Potatoes, Asparagus- GF | DF
75

Pappoutsakia

Eggplant, Grass Fed Beef Ragù, Bechamel, Kasseri
27

Emam Baldi

Eggplant, Braised Onions, Fresh Herbs, Tomato, Feta, Kasseri- VEG
24

Pastitsio

Organic Grass Fed Beef Ragù, Smyrna Spice, Bucatini, Bechamel. Green Beans
29

Baked Eggplant

Greek Style Eggplant Parm, Feta Of Eperos, Kasseri, Kefalograviera, Tomato- VEG
24

Vegan Gemista

Stuffed Peppers & Tomatoes, Rice, Fresh Herbs- VGN | DF | GF
19

Makaronia Me Kima

Grass Fed Beef Ragù, Smyrna Spice, Greek Pasta, Mizithra
27

Gyro

Choice of Lamb, Chicken, Falafel. Tzatziki, Red Onion, Tomato, Fries
19

Modern & Classic Greek Sides

Choice Of: Lemon Potatoes, Green Beans, Ya Mas Rice, Hand-Cut Fries, Whipped Potato, Butternut Squash Puree,
9

Premium Sides

Choice Of: Hand Cut Truffle Parmesan Fries, Jumbo Asparagus Hollandaise, Exotic Mushroom Fricassee, Feta & Bacon Creamed Corn
13