



Dinner: 5pm – 9:30pm

Small Plates Menu

Meze or “small plates” to be shared at will. Enjoy them as an entrée, or as the start to your meal. Pair with wines, lagers and spirits!

Soup of the day MP seasonal selection

- Bloomdsdale Spinach Salad 9** pancetta vinaigrette, Shafts local blue cheese, candied walnuts
Greek Salad 9 heirloom tomatoes, cucumbers, red onions, Kalamata olives, feta (v)
Wedge Salad 9 baby iceberg, blue cheese dressing, bacon, cherry tomatoes, balsamic reduction
Burrata Salad 12 salad of tomatoes, burrata cheese, olive oil, balsamic reduction (v)
Charcuterie 18 capicola, prosciutto, cheese, caper berries, gherkins
Zucchini Keftedes 11 tabbouleh, Greek ranch (v)
Kataifi Wrapped Feta 12 raisin oregano dressing, Greek organic honey (v)
Wood Fired Octopus 16 grilled octopus, roasted potatoes, haricot verts, taramasalata
Tempura Battered Tiger Shrimp 12 shrimp butter, local organic polenta
Manila Clams 14 ouzo lemon butter broth, roasted fennel, pickled tomatoes
Yemista 18 roma tomatoes stuffed with feta, shrimp, risotto, fish, ouzo tomato sauce
Foie Gras 18 Moulard duck liver, pickled cherries, toasted brioche

Entrees

- Mary's Organic Chicken 26** rotisserie chicken, roasted brussel sprouts, potatoes, ouzo glaze
Maple Leaf Farms Duck Breast 32 orange infused farro, fennel, orange gastrique
Eggplant Moussaka 28 layered eggplant, potatoes, ground lamb, creamy béchamel
Wild Mushroom Risotto 24 creamy risotto, seasonal wild mushrooms, asparagus
Jimmy's Risotto 34 creamy risotto, scallops, prawns, chopped asparagus, white truffle oil
House Made Gnocchi 25 potato dumplings, spinach, mushrooms, spicy tomato sauce (v)
Prime Petit Filet Mignon 45 ragout of gigantes beans, spinach, fennel
Cedar River Farms Prime Ribeye 49 lemon roasted potatoes, asparagus, blue cheese butter
Superior Farms Rack of Lamb 34 orzo, spinach, tomato, cucumber mint relish, tzatziki

Fresh Fish of the Day MP

"Kali Orexi"