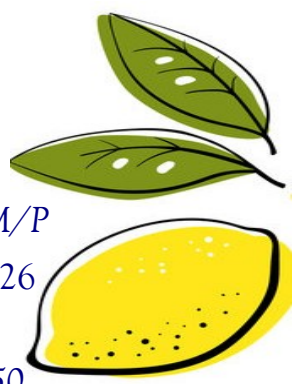


At First



FRUITS DE MER...daily selection of fresh oysters, clams & seafood.....M/P
MEZZE....Muhammara (gf/v/df), Hummus gf/v/df), Kopanisti (gf/v).....26
CHARCUTERIE assortment of meat & cheese....26

CRISPY CALAMARI banana peppers, calabrian chili oil (gf/df)..13.50

CEVICHE avocado cream, corn nuts, olives (gf).....15.00

ROASTED CAULIFLOWER green tahini, sumac, pine nuts (gf/v/df).....13.00

GAMBAS AL AJILLO garlic, olive oil, anchovy (gf/df).....15.50

GRILLED HALLOUMI cucumber salad, spicy honey (gf/v).....14.50



Salad

w/shrimp +8, w/roasted Salmon +12, w/grilled chicken + 7

GREEK heirloom tomato, cucumber, red wine vinaigrette (gf/v).....18.00

FATTOUSH romaine, cherry tomatoes, sumac, fried pita (df/v).....16.50

GRILLED VEGGIE SALAD squash, asparagus, corn, peppers, avocado, tomato, onion, lime vinaigrette..17.50

COBB grilled chicken, cucumber, romaine, lardons, hearts of palm, red peppers, egg, feta cheese.....24.00

NICOISE ahi tuna, romaine, crispy quinoa, egg, olives, potato, haricot vert, anchovy.....26.00

Lunch

TUNA TARTARE cucumber, peppers, shallots, basil, tomato, olives (gf/df).....20.00

SMASH BURGER cucumber, harissa aioli, feta, banana peppers, tomato, hand cut fries.....22.00

ROASTED SALMON orzo, lemon, cherry tomatoes, olives, parsley.....30.00

MUSSELS 'DIABLO' (gf) tomato sauce, olives, garlic....24.00

STEAK FRITES grilled 8oz Hanger, cherry tomato, capers, shallots, smashed potatoes, chermoula....31.00

MUSHROOM PAPPARDELLE mushroom ragout, parmesan (v).....26.00

OMELETTE DU JOUR petite salade....19.00

GREEK CHICKEN PAILLARD red onion, heirloom tomato, cucumber, feta, vinaigrette (gf)....24.00

CHICKEN SOUVLAKI grilled, hand cut garlic fries, greek salad (gf/df).....24.00

Extras

PAPAS FRITAS hand cut fries, romesco....8

SAUTEED GARLIC SPINACH....7

HOUSE MARINATED OLIVES....6

NEUSKIE'S BACON....11

9/10/24

Chef Jorge Ramos

