



## SPRING RESTAURANT WEEK 2026 • FOUR COURSE DINNER \$42

### FEATURED DRINKS

**Great Rhythm Squeeze IPA** 5.7% 9

**Foral Do Vale Vinho Verde** 13

**Rioja Bordon Rsva Tempranillo** 15

**Blueberry & Cucumber Spritz** 14  
Coldriver Blueberry Vodka, Blueberries, Cucumber

### COURSE ONE

**Horiatiki (Village) Salad** <sup>GF</sup>  
Tomatoes, Cucumbers, Red Onion, Bell Peppers, Feta, House-Dried Oregano Leaves,  
Kalamata Olives, Greek Olive Oil, Red Wine Vinegar

**Fasolada** <sup>GF</sup>  
The National Soup of Greece, Vegetable Bean Soup

**Meze Plate** <sup>GF</sup>  
Labneh, Today's Hummus, Warm Pita or Veggies

### COURSE TWO

**Greek Fries**  
House Fries, Feta, Lemon, Oregano, Sea Salt, Souvlaki Sauce

### COURSE THREE

**Greek Stuffed Pepper**  
Ground Lamb, Cinnamon, Tomato,  
Saffron Rice, Herbs, Feta, Side Greek Salad

**Dunk's Mushroom Souvlaki Plate**  
Saffron Rice Pilaf, Greek Green Beans

**Souvlaki Lamb Gyro**  
Lamb Kofta (or Dunk's Mushrooms), Tzatziki, Diced Tomatoes, Lettuce, Onion,  
Mediterranean Chopped Salad, Feta, Souvlaki Sauce, Fries

### COURSE FOUR

**Baklava**  
Filo, Walnuts, Almonds, Honey, Butter

**Loukamades**  
Traditional Greek Fried Dough,  
Thyme Infused Honey, Crushed Pistachios

Please let your server know of any allergies. Chef is ServSafe Allergen certified.

**GF:** gluten free **V:** vegetarian **VG:** vegan \*: dish can be modified. Dedicated gluten free fryer.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
20% gratuity included for parties 6 or more.