



SPRING RESTAURANT WEEK 2026 • THREE COURSE LUNCH \$32

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 ^{GF}
Tomatoes, Cucumbers, Red Onion, Bell Peppers, Feta,
House-Dried Oregano Leaves, Kalamata Olives,
Greek Olive Oil, Red Wine Vinegar

Fasolada ^{GF}
The National Soup of Greece
Vegetable Bean Soup

Meze Plate ^{GF}
Labneh, Today's Hummus, Warm Pita or Veggies

COURSE TWO

Greek Burger
6oz Ground Turkey, Feta, and Garlic Patty,
Sautéed Spinach, House Tzatziki, Pickled Red Onion,
Arugula, Garlic Butter Grilled Bun, Fries

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

Greek Sub Shop Gyro
Lamb & Beef Gyro, Tzatziki, Diced Tomatoes,
Lettuce, Onion, Feta, Fries

COURSE THREE

Baklava
Filo, Walnuts, Almonds, honey

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.