



FEATURED DRINKS

Lemonodasos 15

Grainger's Organic Vanilla Vodka, Limoncello, Triple Sec, Egg White

Skouras Moscofilero Peloponnese, Greece 14**Agiorgitko Saint George** Peloponnese, Greece 14**Great Rhythm Resonation Pale Ale** 9

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

Fried Cheese ^{GF}

Narragansett Creamery Grilling Cheese,
Balsamic Flg Glaze, Crushed Pistachios,
Crispy Fried Shallots

Meze Plate ^{*GF}

Today's Hummus, Warm Pita or Veggies

COURSE TWO

Lamb Slider

2oz Ground Lamb Sirloin, House Tzatziki,
Crumbled Feta, Shaved Pickled Red Onion,
Grilled Brioche Bun

Dunk's Mushroom Slider

Roasted Dunk's Mushrooms,
Garlic Sauteed Spinach, House Tzatziki,
Crumbled Feta, Shaved Pickled Red Onions,
Grilled Brioche Bun

Melitzanosalata

Traditional Greek Roasted Eggplant Dip,
Warm Pita or Veggies

COURSE THREE

Classic Pork Gyro ^{*GF *V *VG}

Traditional Spit Roasted Spiced Pork,
Mediterranean Chopped Salad,
Shredded Lettuce, Tomato, Red Onion,
House French Fries, Feta, Tzatziki, Warm Pita

Chicken Souvlaki Plate

Lemon & Herb Grilled Chicken, Fried Potatoes,
Honey Thyme Roasted Squash & Beets

Autumn Gemista ^{V *VG}

Local Acorn Squash, Rice,
Roasted Grapes, Beets, Herbs,
Tomato, Side Greek Salad

Kleftiko

Slow Roasted Lamb Shoulder,
Creamer Potatoes, Sundried Tomatoes,
Garlic, Thyme, Onion, Served in Parchment

COURSE FOUR

Baklava

Filo, Walnuts, Almonds,
Honey, Butter

Rice Pudding

Traditional Greek Rice Pudding,
Honey Drizzle, Cinnamon

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.