



## DINNER

### SMALL PLATES

Laffa grilled to order flat bread with olive oil, sumac, & fresh herbs	5
add a spread   hummus   tzatziki   skordalia   melitzano	3
Saganaki mataxa flambéed feta cheese, cucumber, olives, cherry tomato	10
Grill Charred Spanish Octopus lemon-garlic vinaigrette, arugula	15
Greek Meatballs tomato sauce, parsley, feta, house flat bread	11
Charred Beef Lettuce Wraps tzatziki, toasted pine nuts, ras el hanout, aleppo	10
Seared Diver Scallops braised fennel, manilla clam, garlic, seafood broth	16
Mixed Warm Olives roasted garlic, sundried tomatoes, preserved lemon, olive oil, fresh oregano	8
*Grilled Lamb Rack Lollipops roasted garlic, pickled red onion, olive oil, reduced balsamic	15
Crispy Katsamaki Fritters thyme-honey, whipped feta, berbere, mint	9
Blistered Shishito Peppers anchovy dust, preserved lemon, feta, XO, aleppo	10
Mediterranean Mussels romesco sauce, crushed pepper, olive oil, shallot, garlic, herbs	16

### SALADS

*TSR Caesar grilled romaine, white anchovy fillet, charred grapes, shaved pecorino, brioche croutons	12
Greek Salad baby tomato, cucumber, bell pepper, toasted sunflower, red onion, kalamata olive, feta	11
Beets & Skordalia braised red & gold beets, potato garlic puree, scallion, dill, olive oil	8

### ENTREES

Chicken Confit baked cannellini beans, tomato sauce, shallot, garlic clove, olive oil, herbs	25
*Pan Roasted Salmon sautéed zucchini, squash, eggplant, fingerling potatoes, puttanesca sauce	27
*Seared Flat Iron Steak garlic-herb mashed potatoes, broccolini, thyme-wine demi-glace	28
upgrade to fillet of beef – 42   add grilled shrimp souvlaki with lemon caper beurre blanc – 9	
Wild Mushroom Risotto seasonal foraged mushrooms, roasted garlic cloves, parmesan, herbs	30
Braised Lamb Shank creamy katsamaki, arugula, lamb-glance, fried rosemary, shaved parmesan	27
*Grecian Lamb Burger cucumber, onions, tzatziki, arugula, tomato, feta, house flat bread, french fries	16