



HAPPY HOUR

SUNDAY-FRIDAY 3-7PM

\$6 MEZEDES

Greek Lima Beans ^{GF}
tomato sauce, dill, feta

House Spreads
choice of: tirokafteri, hummus, tzatziki, melitzanosalata, or date & goat cheese, with toasted pita

Zucchini Chips
crispy zucchini, tzatziki sauce

Chicken & Orzo Soup
known in greek as avgolemono-
chicken, egg-lemon emulsion

Greek Style Marinated Olives ^{GF}

\$8 MEZEDES

Village Salad ^{GF}
heirloom tomatoes, extra virgin olive oil, barrel aged feta

Spanakopita
spinach, leeks, feta, phyllo, harissa yogurt

Lamb Kofta Burger
beefsteak tomato, baby gem lettuce, cucumber, scallions, pickled red onion, crumbled feta, tzatziki sauce

Lamb Meatballs
tomato sauce, feta

Grilled Calamari ^{GF}
capers, feta, citrus vinaigrette

\$12 MEZEDES

Flaming Saganaki
pan fried kefalograviera cheese, flambéed table-side with brandy

Kampachi Ceviche
avocado, red onion, jalapeño, aji amarillo

Grilled Portuguese Octopus ^{GF}
sweet onion, red pepper, red wine-caper vinaigrette

Harissa Lamb Ribs
black garlic, pistachios

GF- Gluten Free Option. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health.



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\$7 COCKTAILS



Phanes Poison

absolut citron vodka, honey, basil, lime

Eleftheria

bacardi superior rum, idonikotsipouro, grapefruit, lemon, cinnamon, greek yogurt, elemakule tiki bitters

Syntagma Sprits

otto's vermouth, giffard cassis noir, cava, topo chico, angostura bitters, scrappy's black lemon bitters

\$7 SPIRITS



Choice Spirit with Mixer
(+\$2 any classic style or martini)

Wheatley Vodka

Bacardi Rum

Bar Hill Gin

Milagro Tequila

Buffalo Trace Bourbon

Rittenhouse Rye

\$7 WINES



Social Hour Red
Social Hour White
Social Hour Bubbles

\$3 OUZO #12



\$3 BOTTLED BEER



Entire Bottle Selection

please inquire with your server or bartender about seasonal selections

\$5 DRAFT BEER



Entire Draft Selection

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