

## MEZZE

**GYRO NACHOS** TZATZIKI, CRUMBLLED FETA \$11

**SWEET ONION & DUCK RAVIOLI** PEAR & PECAN  
CHUTNEY, APPLE CIDER DRIZZLE \$13

**CHARRED SPINALIS STEAK** DEMI, BÉARNAISE  
SAUCE, WITH PENSACOLA FRIES (GF) \$14

**PARMESAN CRUSTED GROUPER**

**CHEEKS** SAFFRON COURT BOUILLON, SIZZLED  
COLLARD GREENS \$15

**SAGANAKI PLATE** OLIVE & ROASTED GARLIC  
PEPPER RELISH, OLIVES, HOUSE CHIPS \$10

**SEARED AHI TUNA** FENNEL CRUSTED AHI  
TUNA SEARED RARE, PLIGOURI SALATA,  
LABNAH \$15

**BUFFALO CAULIFLOWER BITES** TEMPURA  
FRIED CAULIFLOWER, BUFFALO SAUCE, VEGAN  
RANCH (V) \$7

**GREEK FRIES** CRISPY POTATO CHIPS, FETA,  
OREGANO (VGTN) (GF) (+) \$6

**BLUE CRAB MOUSSAKA** PANKO-CRUSTED  
EGGPLANT, FRESH LUMP CRAB MEAT, FRESH  
TOMATO, GARLIC, CREAM \$15

**CHARCUTERIE** 2 PROTEINS | 2 OR 4 CHEESES |  
HOUSE JAM | HOUSE PICKLES | CROSTINI |  
NUTS

\$11 WITH 2 CHEESES OR \$18 WITH 4 CHEESES

**MUSHROOM RAVIOLI** MUSHROOM DUXELLE,  
CASHEW RICOTTA, PASTA, CASHEW MILK  
SAGE CREAM (V) \$13

**LAMB LOLLIPOPS** HERB CRUSTED, BEAN  
PURÉE, GERMAN MUSTARD, TOASTED  
SLIVERED ALMONDS (GF) \$15

**CRISPY BRUSSELS** ROASTED BRUSSELS  
SPROUTS, SHAVED PARMESAN, SLIVERED  
ALMONDS, APPLE CIDER GASTRIQUE (VGTN)  
(GF) (+) \$7

**AHI TUNA SPRING ROLL** AHI TUNA, EGG ROLL  
WRAPPER, FLASH FRIED. WITH HOUSE  
CUCUMBER SLAW, WASABI AIOLI, SWEET  
CHILI AIOLI \$14

**GRILLED OCTOPUS** WITH GIGANTES (GIANT  
BEANS) (GF) \$12

(V):VEGAN (VGTN):VEGETARIAN (GF):GLUTEN FREE (\*):CAN BE MODIFIED GF (+):CAN BE MODIFIED V

**GUS SILIVOS** EXECUTIVE CHEF    **TAKARA HEIN** CHEF DE CUISINE    **PAUL EARNEST** SOUS CHEF