### LUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHELLBEAN HUMMUS</td>
<td>$13</td>
</tr>
<tr>
<td>urfa chili, crudite, fennel seed crackers</td>
<td></td>
</tr>
<tr>
<td>CRIMINI MUSHROOM ARANCINI</td>
<td>$12</td>
</tr>
<tr>
<td>fontina cheese, rosemary, black garlic aioli</td>
<td></td>
</tr>
<tr>
<td>WARM MEDJOOL DATES</td>
<td>$10</td>
</tr>
<tr>
<td>bay blue cheese, cashews, georgia olive oil, sea salt</td>
<td></td>
</tr>
<tr>
<td>IMPORTED BURRATA CHEESE</td>
<td>$15</td>
</tr>
<tr>
<td>fennel spoon sweets, olive oil, parker house crostini</td>
<td></td>
</tr>
<tr>
<td>HEARTY GREEN CAESAR</td>
<td>$15</td>
</tr>
<tr>
<td>b&amp;b onions, tomato, anchovy, pickled egg, croutons ... add lemon chicken</td>
<td>$10</td>
</tr>
<tr>
<td>MAPLE ROASTED AUTUMN SQUASH</td>
<td>$15</td>
</tr>
<tr>
<td>fresh goat cheese, asian pear, nuts and seeds</td>
<td></td>
</tr>
<tr>
<td>HEARTH ROASTED PORK “GYRO”</td>
<td>$20</td>
</tr>
<tr>
<td>tomato, feta, red onion, yogurt sauce, crispy potatoes</td>
<td></td>
</tr>
<tr>
<td>TRUMPET MUSHROOM PANINO</td>
<td>$15</td>
</tr>
<tr>
<td>fresh goat cheese, cipollini agrodolce, walnut pesto</td>
<td></td>
</tr>
<tr>
<td>SWORDFISH CONSERVA TARTINE</td>
<td>$18</td>
</tr>
<tr>
<td>smoked mozzarella, tomato, watercress, dijonaise</td>
<td></td>
</tr>
<tr>
<td>OAK ROASTED SHRIMP “SAGANAKI”</td>
<td>$16</td>
</tr>
<tr>
<td>tomato, olive, caper, feta cheese, sourdough</td>
<td></td>
</tr>
<tr>
<td>DESSERTS</td>
<td></td>
</tr>
<tr>
<td>SHELLBEAN HUMMUS</td>
<td>$13</td>
</tr>
<tr>
<td>urfa chili, crudite, fennel seed crackers</td>
<td></td>
</tr>
<tr>
<td>BITTERSWEET CHOCOLATE BUDINO</td>
<td>$13</td>
</tr>
<tr>
<td>chantilly cream, sea salt, hazelnuts, shortbread crumbles</td>
<td></td>
</tr>
</tbody>
</table>

- gluten free alternatives are available for an additional $2; please ask your server for details
- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

3% is added to all checks, this allows us to recognize our kitchen staff and is not a gratuity for service
20% gratuity is added to all parties of 6 or more
PARLOR COFFEE 4
whole milk, oat milk, selection of sweeteners

BOTTLED SOFT DRINK 4
soda, diet soda, ginger ale, ginger ale, ginger beer

HOT TEA 4
whole milk, oat milk, selection of sweeteners

WHOLE MILK, OAT MILK, SELECTION OF SWEETENERS

WINE BY THE GLASS

SPARKLING WINE
ZOINOS WINERY, ZITSAS BRUT, DEBINA 12/48
epirus, greece, ru

DOMAINE KARANIA, CUVÉE SPECIAL BRUT ROSÉ 22/88
xinomavro, amyndeo, macedonia, greece

WHITE WINE
KARAMOLEGOS, FEREDINI 17/68
assyrriko, santorini, greece, 2020

PALMENTO COSTANZO, MOFETE 17/68
etna bianco doc, carricante/catarratto, mt. etna, sicily, italy, 2019

TETRAMYTHOS, RIZES 10/40
roditis, peloponnese, greece 2020

TSELEPOS, BLANC DE GRIS 15/60
moschiferio, peloponnese, greece, 2021

AILALIS, BARREL FERMENTED 15/60
assyrriko, nemea, greece, 2021

SKIN CONTACT - ROSÉ
GÉORGAS FAMILY, BLACK LABEL 16/64
sasatiano, attica, greece 2020

TROUPIS WINERY, HOOF & LUR 14/56
moschiferio, orange wine. mantinia, peloponnese, greece, 2018

SAN SALVATORE, VETERE, PAESTUM ROSATO 17/68
paestum rosato, campania, italy, 2021

DOMAINE ZAFEIRAKIS, ROSÉ 16/65
limniona, tyrrhino, greece, 2020

RED WINE
I CUSTODI, PISTUS, ETRA ROSSO 17/68
nerello mascalese / nerello capuccio, mt. etna, sicily, italy 2020

COLLI DI LAPIO, CAMPIT TAURASINI 16/64
aglianico, irpinia, campania, italy, 2021

TARALAS FAMILY WINERY, “MAVRO” 18/72
xinomavro, naoussa, macedonia, greece

KONTOZISIS ORGANIC VINYARDS, A-GRAFO 18/72
limniona, karditsa, greece, 2017

PIATRAVENTOSA, ALLEGORIA 17/68
primitivo, puglia, italy 2017

BAIRAKARIS, OLD MONOLITHOS, AGIORGITIKO 14/56
nema, peloponnese, greece, 2016

SCALA, CIRO ROSSO CLASSICO 14/64
gagliargio, calabria, italy, 2021

PAPAGYRIOU, LE ROI DES MONTAGNES 19/76
cabernet sauvignon / maurophane / touriga nacional, corinthia, peloponnese, greece, 2021

COCKTAILS
THE BITTER END 16
bitter, espressino, amaretto, whiskey aged bitters, foam

MENTA-LLY I’M SOMEWHERE ELSE 17
espresso, branca menta, rapadus, cafe cordial chocolate bitters

CIAO NAPOLEON 16
polenta, zin cai, strappo, cachaca

PERSEPHONE’S KISS 16
cauados, amaro nocino, rye, ig grenadine

PROF PLUM, IN THE DINING ROOM... 16
Bare bourbon barrel, hachi plum wine, lemon uccaro amaro del capo, clove simple, foam

AUTUMN IN ATHENS SAEZAC 16
bonded apple brandy, rye, rakamelo, simple angustora and aromatic bitters

APHRODITE 16
mezcal, cachet, roots diktamo, lime

NIKOLAKI 16
vodka, greek yogurt, honey, lemon, rosemary

BEER & CIDER
MULO NEI FIORI 16
soda, elderflower, mezzodi, lime, ginger beer

BLUEJACKET LOST WEEKEND 9
hazy ipa with citra hops

OXBOW LUPPOLO 9
italian pilner, maine / 5.0% / 16 oz can

3 FLOODS ZOMBIE DUST 8
pale ale, indiana, 6.2% / 12 oz can

NON ALCOHOLIC BEVERAGES
PARLOR COFFEE 4
whole milk, oat milk, selection of sweeteners

HOT TEA 4
our selection of black and herbal teas

BOTTLED SOFT DRINK 4
coca-cola, diet coke, sprite, ginger ale, ginger beer