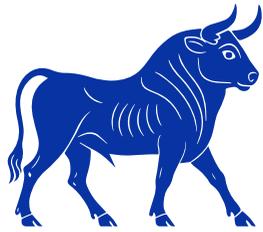


TASTING MENU
COMING SOON

LUNCH & DINNER



THE
CULINARY TEAM

CHEF TIM LOVE

CHEF JASON CZAJA

CHEF JACQUELYNN QUINN

CHEF JARED CARDENAS

CHEF CASSIDY LEWIS

SPREADS WITH HOMEMADE PITA

Add Crudite 7

CLASSIC CHICKPEA HUMMUS

Chive, Extra Virgin Olive Oil 11

BLACK GARLIC HUMMUS

Chickpea, Tahini, Black Garlic 18

MUHAMMARA

Eggplant, Roasted Peppers, TX Pecans 15

WHIPPED GOAT CHEESE

Fennel, Fig Preserve 17

HTIPITI

Roasted Pepper, Feta, Thyme 15

BABAGANOUSH

Eggplant, Roasted Garlic, EVOO 17

TZATZIKI

Mint, Garlic, Cucumber 17

SNACKS

BOREK

Smoked Braised Goat, Phyllo, Green Tomato
Esme 22

SPANIKOPITA

Spinach, Artichoke, Leeks, Phyllo 19

SAGANAKI

Halloumi, Metaxa, Chile Honey 18

FALAFEL

Sweet Corn, Roasted Anaheim Chile, Tahini 12

LAMB RIB

Pecan Smoked, Grape Molasses Glazed 29

RAW

BREAM

Sea Bean, Radish, Bergamont, Mastiha 19

SCALLOP

Pickled Apple, Fennel, Labneh 21

HAMACHI

Pomegranate White Balsamic,
Pistachio, Shaved Kumquat 17

SOUP AND SALAD

HORIATIKI

Tomato, Cucumber, Feta 18

LITTLE GEM

Fines Herbs, Scallion, Assyrτικο Vinaigrette 14

AVGOLEMONO

Game Hen, Orzo, Lemon 16

SIDES

GRILLED BABY ARTICHOKEs

Lemon, Kasseri, Olive Oil 17

LEMON DOMINO POTATOES 14

GIGANTES BEANS

Tomato, Herb, Grape Molasses 12

RIZI LEMONATO

Basmati Rice, Herbs 12

KEBOBS

LAMB KOFTE

Wood Grilled, Tzatziki, Sumac 23

GRILLED SHORT RIB

Chermoula, Shiitake, Aleppo 25

CHICKEN

Fenugreek, Pickled Kohlrabi, Lemon Yogurt 18

QUAIL

Bulgar Wheat, Black-Eyed Pea, Currant 26

SEAFOOD

PRAWN

Dill, Butter, Lemon 32

SQUID

“Squid” Spanikorizo 31

SCALLOP

Fava, Bergamont, Morels, Vinaigrette 43

BREAM

Delicata Squash Skordalia 37

FOR THE TABLE

34OZ PORTERHOUSE

Roasted Garlic and Tomato 195

SALT BAKED HALIBUT

Citrus Beurre Blanc 27/pp Minimum 2

HOUSEMADE PASTA

Rigatoni, Blistered Tomato, Spinach,
Chili Flake, Ouzo 72 Serves 6