

## SHAREABLES

<b>Cheese Board</b>	\$22
<i>Chef's selection of four cheeses with seasonal accompaniments</i>	
<b>Shishito Peppers</b> v	\$12
<i>Blistered shishito peppers, sesame seeds, lemon dressing</i>	
<b>Fried Calamari</b>	\$15
<i>Calamari, spicy avocado aioli, marinara sauce</i>	
<b>Feta Shrimp Skillet</b> GF	\$17
<i>Shrimp, onion, garlic, diced tomatoes, fresh herbs, feta cheese, and marinara sauce</i>	
<b>Chips</b>	\$16
<i>Crispy zucchini and eggplant chips with tzatziki</i>	
<b>Ochtopodi</b> GF	\$23
<i>Grilled octopus, ladolemono, roasted red peppers, onions, Santorini fava</i>	
<b>Cauliflower</b> v	\$16
<i>Cauliflower with cranberry, pine nuts, and spicy avocado aioli</i>	
<b>Saganaki Flambé</b>	\$15
<i>Tempura-fried Kefalograviera cheese, lemon</i>	
<b>Dolmades</b> GF v	\$15
<i>Hand rolled grape leaves stuffed with rice, herbs, pine nuts, ladolemono</i>	
<b>Spanakopita</b>	\$14
<i>Spinach, herbs, feta, phyllo</i>	
<b>Keftedakia or Marinara Meatballs</b>	\$14
<i>Greek meatballs: ground lamb and beef seasoned with your choice of fresh herbs and lemon or marinara sauce, Parmesan cheese, parsley and EVOO</i>	
<b>Baked Feta</b>	\$17
<i>Epirus feta cheese, olive. oil, dried oregano, fresh basil, grape tomatoes, pita bread</i>	

## SOUPS & SALADS

ADD A PROTEIN: PORK OR CHICKEN SKEWER (\$4), GYRO CARVING (\$8), SALMON (\$8)

<b>Avgolemono Soup</b>	\$10
<i>Traditional Greek chicken soup with eggs, lemon, and orzo</i>	
<b>Lentil Soup</b> GF v	\$10
<i>Diced carrots, potato, onion, celery, garlic, parsley</i>	
<b>Village Salad</b> GF	\$17
<i>Tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, red wine vinegar, Greek mountain oregano</i>	
<b>Caesar Salad</b>	\$14
<i>Romaine hearts, house-made Caesar dressing, sour dough croutons, shaved Grana Padano cheese, white Anchovy and Parmesan cheese</i>	
<b>Arugula Beets</b>	\$15
<i>Roasted beets, arugula, almonds, tomatoes, oven-baked feta cheese with herbs and ladolemono dressing</i>	

## DIPS

SERVED WITH BAKED PITA

<b>Hummus, Tzatziki, Melitzanosalata (Eggplant), Tirokafteri (Spicy Feta), Green Fava</b>	\$9 each 4 for \$24
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## MAINS

<b>Lavraki</b> GF		Mkt Price
<i>Bronzini. Freshly caught whole fish charcoal grilled and drizzled with our own homemade olive oil and lemon</i>		
<b>+ Served with your choice of: lemon potatoes or Briam</b>		
<b>Elia Salmon</b>		\$35
<i>Pan seared salmon, Greek couscous, feta cheese, grape tomatoes, shallots, Brussel sprouts, herbs, cauliflower, and Ladolemono</i>		
<b>Santorini Spicy Shrimp Fettuccine</b> 🌶️		\$36
<i>U-10 shrimp, crispy pancetta, shallots, garlic, tomato sauce, chili flakes, basil, and EVOO</i>		
<b>Roasted Organic Chicken</b>		\$32
<i>Half chicken, lentils, baby carrots, butternut squash, onion, diced tomato, garlic butter, and herbs</i>		
<b>Lamb Chops</b> GF		\$39
<i>White bean puree, baby arugula, crumbled feta cheese, shallots, pomegranate and lemon dressing</i>		
<b>Mediterranean Grille</b>	\$55	\$110
<i>Pork Skewer, Chicken Skewer, Lamb Chops, Loukaniko, gyro carvings, tzatziki, pita</i>		
<b>Kalamakia</b>		\$26
<i>Choice of pork or chicken skewers, tomatoes, red onion, tzatziki, pita, lemon potatoes</i>		
<b>Moussaka</b>		\$28
<i>Layers of eggplant, potatoes, ground beef and lamb, bechamel</i>		
<b>Pastitsio</b>		\$28
<i>Greek baked pasta with ground lamb, beef and Bechamel sauce served with Briam</i>		
<b>Rigatoni Bolognese</b>		\$28
<i>Traditional beef, veal and pork ragu. Mascarpone, Parmesan, Grana Padano, basil and EVOO</i>		
<b>Gyro Carvings</b>		\$25
<i>Ground lamb and beef gyro, tzatziki, pita, greek fries</i>		
<b>Youvetsi</b>		\$33
<i>Lamb Shank oven baked with Orzo. Served with fresh tomato sauce and feta cheese</i>		
<b>Steak Sirloin</b>		\$46
<i>10z Steak Sirloin, served with fries and baby arugula salad, pomegranate, pickled onions, and lemon dressing</i>		
<b>Biftekia</b>		\$27
<i>Charcoal grilled ground beef and lamb patties mixed with fresh herbs and spices served with lemon potatoes</i>		
<b>Elia Burger</b>		\$20
<i>8 oz. Angus beef patty, white cheddar cheese, pickled red onions, spicy avocado aioli served on a Brioche bun with fries</i>		
<b>+ Add Bacon: \$2</b>		
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<b>SIDES</b>		
<b>Fresh Cut Fries</b> v		\$6
<b>Greek Fries</b>		\$8
<i>Mountain Oregano, Feta</i>		
<b>Lemon Potatoes</b> GF v		\$8
<b>Trahana</b>		\$10
<i>Greek couscous, feta cheese, grape tomatoes, shallots, Brussel sprouts, herbs, cauliflower, and Ladolemono</i>		
<b>Briam</b> GF v		\$8
<i>Roasted zucchini, potatoes, eggplant, onion, herbs, tomato, EVOO, carrots, peppers</i>		
<b>White Rice</b>		\$8

Let us know if you have any food allergies when ordering so we can offer several delicious and safe alternatives to our popular dishes



## COCKTAILS

<b>Aegean Breeze</b> <i>Gin, cucumber, fresh basil, lemon juice</i>	\$15
<b>Elia Martini</b> <i>Kastra Elion Vodka, dry vermouth, garnished with stuffed olives</i>	\$15
<b>Espresso Martini</b> <i>Vanilla vodka, Nespresso, O'Reilly's Irish Cream, Kahlua</i>	\$15
<b>Greek Margarita</b> <i>Psychis Masticha, tequila, lemon juice, garnished with salted rim</i>	\$15
<b>Mangkas Manhattan</b> <i>Aged barrel tsipouro, sweet vermouth, garnished with a cherry</i>	\$15
<b>Masticha Mojito</b> <i>Masticha, white rum, fresh mint, lemon juice, soda water</i>	\$15
<b>Mediterranean Spritz</b> <i>Aperol, masticha, Brut, orange slice</i>	\$15
<b>Santorini Peach Martini</b> <i>Vodka, peach juice, peach puree</i>	\$15



## GREEK LIQUOR

<b>Keo VSOP Brandy</b> \$15	<b>Plomari Ouzo</b> \$9	<b>Dekaraki (Tyrnavos) Tsipouro</b> \$10
<b>Metaxa Aged 5 Years</b> \$15	<b>Barbayanni (Lesvos) Ouzo</b> \$9	<b>Katsaros (Tyrnavos) Tsipouro</b> \$10
<b>Metaxa Aged 10 Years</b> \$18	<b>Psychis (Chios) Ouzo</b> \$9	<b>Idoniko (Kavala) Tsipouro</b> \$10
<b>Haraki (Crete) Raki</b> \$10	<b>Psychis (Chios) Masticha</b> \$10	<b>Zacharias w/ Anise (Thiva) Tsipouro</b> \$10
<b>Haraki Honey (Crete) Raki</b> \$10		

## BEERS

<b>Fix</b> \$8	<b>Santorini Brewing Crazy Donkey IPA</b> \$9	<b>Michelob Ultra</b> \$7
<b>Mythos</b> \$8	<b>Budweiser</b> \$6	<b>Stella Artois</b> \$8
<b>Opa Opa Brewing IPA</b> \$8	<b>Heineken</b> \$8	<b>Downeast Cider</b> \$8
<b>Opa Opa Brewing Hazy Freak NE IPA</b> \$8	<b>Fiddlehead</b> \$10	<b>Athletic NA</b> \$8
<b>56 Isles Pilsner</b> \$8		

## MOCKTAILS

<b>Greek Lemonade</b> <i>Lemonade, honey, sparkling water, mint leaf</i>	\$8
<b>Cucumber &amp; Mint Spritz</b> <i>Cucumber, mint, lime juice, sparkling water</i>	\$8
<b>Peach &amp; Cherry Refresher</b> <i>Peach juice, cherry juice, cranberry juice</i>	\$8
<b>Peach Spritz</b> <i>Peach juice, sparkling water, cranberry juice, orange slice</i>	\$8