



Menu

Homemade Soups

Served with fresh baguette

Late Spring / Summer

Gazpacho

Fresh ripened tomatoes, bell peppers, cucumbers, cilantro, garlic

\$5

Fall / Winter

Chicken Vegetable

Chunks of chicken breast with fresh vegetables

\$5

Soup of the Day

Ask your server for our daily selection

\$5

Salads

House Salad

House selection of mixed greens & vegetables

\$8

Greek Salad

Tomatoes, cucumbers, onions, peppers, herbs, feta

\$9

Goat Cheese

Mixed greens, French goat cheese, walnuts

\$11

Add sliced oven roasted chicken breast for \$3

Poultry Salads

Served chilled on a bed of mixed greens with baguette

Chicken Curry

Chicken breast, curry, walnuts, apples, raisins, dried berries

\$10

Sicilian Chicken

Chicken breast, sweet peppers, and cilantro

\$10

Appetizers

Mini Borek Plate

Six mini spinach pies served hot with tzatziki

\$8

Aegean Baked Baguette

With olive tapenade and manouri cheese

\$7

Balkan Baked Baguette

With ajvar and goat cheese

\$7

Cheese & Meat Plates

Served with baguette. Choose from the cheese and charcuterie list below.

Single Serving

Select one

\$7

Small

Select any three

\$14

Medium

Select any three

\$24

Large

Select any five

\$38



Blues

Danish Blue (Denmark)

Semi soft, crumbly, mild blue

Mountain Gorgonzola (Italy)

Savory, slightly pungent, rich and creamy

Roquefort (France) ♦

Creamy, pungent, salty; made with sheep's milk

Rogue Smoky Blue (Oregon) ♦

Exquisite blue, cold smoked over hazelnuts

Sheep's Milk

Kashkaval (Bulgaria)

Mild, semi-hard, tangy

Manouri (Greece)

Smooth, crumbly, milky, hints of citrus

Manchego (Spain)

Piquant, salty, buttery

Goat's Milk

Bucheron (France)

Slightly aged, thick rind, creamy and delicious

Drunken Goat (Spain)

Full flavored, semi-soft, immersed in red wine

Gjetost (Norway)

Caramelized, sweet cheese, reminiscent of peanut butter

Cow's Milk

Fontina (Denmark)

Semi-firm, creamy, mild, sweet, nutty flavor

Gruyère (Switzerland) ♦

Full flavored, golden interior, rich, fruity flavor

Emmentaler (Switzerland)

Strong, semi-hard, full-bodied, rustic flavor

Mahón (Balearic Islands, Spain)

Robust, buttery, nutty, semi-soft

Morbier au Lait Cru (France) ♦

Bold, complex, smooth, vegetable ash layer

Port Salut (France)

Sweet, soft, creamy, silky

St. Nectare (France)

Mild and fruity, soft, smooth, buttery

Bloomy Rind Cheeses

Délice de France (France)

Delicate flavor, creamy, soft and supple

Brie (France)

Rich with a tang, soft, creamy; edible rind

Fromagère d'Affinois (France)

Double-cream, silky, mild, buttery

Charcuterie

Bastirma (Turkey)

Wind-dried beef marinated in spices

Soujouk (Turkey)

Dry, spiced, cured beef sausage

Jambon Français (France)

Slowly cooked ham, lightly spiced according to traditional recipe

Chorizo (Spain)

Coarsely chopped pork seasoned with chili and paprika

Kielbasa (Poland)

Cooked sausage, mild

Prosciuttino (Italy)

Dry-cured ham

Sopressata Dolce (Italy)

Mild dry-cured salami

Sopressata Picante (Italy)

Spicy dry-cured salami

Veneto (Italy)

Soft salami mildly spiced

Cacciatorini (Italy)

Dry salami with black pepper and garlic

Friulano (Italy)

Dry-cured, sweet, moist salami

Alpino (Italy)

Mild, traditional salami

Goudas

Old Amsterdam (Holland)

Sharp, tangy, hard, a staff favorite

Smoked Gouda (Holland)

Hard, edible smoky rind, creamy pale interior

Goat Milk Gouda (Holland)

Aged with flavors of goat's milk and butterscotch

Cheddars

Jalapeño Jack (USA)

Fresh, spicy, peppered with jalapeños

Cabot Sharp (USA)

Full-bodied, rich, sharp flavor

Québec Aged Cheddar (Canada)

Sharp, robust, tangy; flavors of fruit and caramel

Vermont Smoked (USA)

Extra sharp, creamy, smoked over hickory

♦ Made with raw milk

Chilled Mediterranean Tapas

Made fresh daily on the premises. Served with pita bread.

Single Serving

Select one item

\$7

Small Sampler Plate

Select up to four items

\$12

Medium Sampler Plate

Select up to five items

\$15

Large Sampler Plate

Select up to six items

\$18



Hummus

Chick peas, tahini, garlic, lemon, olive oil

Tzatziki

Cucumbers, yogurt labne, garlic, dill, mint

Roasted Brussel Sprouts

Vinegar, garlic, olive oil, herbs

Spicy Walnut Pepper Spread

Roasted peppers, walnuts, garlic, parsley

Stuffed Grape Leaves (Dolma)

Rice, onions, pine nuts, olive oil, herbs

Guacamole

Fresh avocados, garlic, onions

Baba Ganoush

Fire-roasted eggplants, tahini, garlic, lemon

Taboule

Parsley, scallions, bulgur, onions, lemon

Taramosalata

Carp roe, olive oil, potatoes, lemon juice

Baked Beets

Fresh beets, garlic, dill vinaigrette

Olive Tapenade

Calamata olives, extra virgin olive oil

Mixed Olives

Calamata, Turkish, green olives

Artichoke Dip

Artichokes, olive oil, lemon, herbs

Red Pepper Spread (Ajvar)

Roasted red peppers, olive oil, garlic

Beet Skordalia (Spread)

Baked beets, garlic, herbs and spices

Roasted Cauliflower

Cauliflower, curry, lemon, olive oil

Spinach with Feta

Bulgarian feta, onions, garlic, olive oil

Lentil Salad

Green lentils, parsley, onions, fresh herbs

Eggplant Caponata

Baked eggplants, garlic, tomatoes

Piyaz

White beans, scallions, parsley, dill, olive oil

Eggplant Tapenade

Roasted eggplants, garlic, olive oil, spices

Lentil Tapenade

Lentils, mint, garlic, olive oil

Russian Salad

Potatoes, carrots, peas, pickles, capers

Baked Elephant Beans

Stewed in tomato, garlic, and onions

Entrées

Served with choice of mushroom bulgur or orzo and a side salad

Chicken Kebabs

Cubes of white meat chicken, marinated then roasted, with Tzatziki

\$14

Salmon Kebabs

Fresh salmon cubes wrapped in grape leaves, marinated then baked

\$17

Monkfish Kebabs

Fresh monkfish, seasoned and baked, served on skewers

\$16

Chicken Cilantro

Sliced chicken breast, bell peppers, onions, and cilantro

\$14

Turkey Meatballs

Made with fresh turkey, peppercorns, and spices, served with Tzatziki

\$14

Spinach and Feta Borek

Traditional pie of spinach rolled in phyllo dough and served with Greek salad

\$12

Chicken Caponata

Chicken breast roasted with eggplant, onion and tomatoes

\$14

Paprika Chicken

Roasted chicken breast marinated with paprika

\$14

Mustard Chicken

Roasted chicken breast marinated in mustard

\$14

Cheese Fondues

Served the traditional way in a cast iron pot with cubes of baguette

Classic Swiss

Made with a blend of emmenthaler and gruyère

\$12 / person

Cheddar & Ale

Medium and sharp cheddar blended with pale ale

\$12 / person

Raclette

French raclette blended with Danish fontina and white wine

\$12 / person

Kashkaval

Bulgarian kashkaval blended with white wine

\$12 / person

Gorgonzola

Mountain gorgonzola blended with gruyère and white wine

\$12 / person

Smoked Cheddar

Tangy Vermont smoked cheddar blended with aged cheddar and beer

\$12 / person

For Dipping:

Vegetables

Fresh cut assorted vegetables

\$5

Meats

Assorted cubed salami

\$6

Fruits

Red, green apples and pears

\$5

Panini

Oven baked on fresh baguette and served with Russian potato salad.

Balkan

Kashkaval, paprika, anise seeds

\$10

French

Herb goat cheese, caramelized onions

\$12

Sicilian

Mozzarella, tomato, basil

\$10

Spanish

Manchego, chorizo, parsley

\$11

Swiss

Gruyère, parsley, scallions

\$10



Beverages

Coffee

Regular or decaffeinated

\$2

Tea

Herbal and traditional

\$2

Espresso

Double or single shot

\$3 / \$5

Sparkling Water

\$3 / \$6

Spring Water

\$2

Soft Drinks

\$2

Fruit Nectars

\$3

Root Beer / Ice Tea

\$2.50

Ask your server for our dessert menu.

Gratuity of 18% will be added for parties of six or more. Thank you.



❧ Dessert Menu ❧

Chocolate Fondue

A blend of dark and milk chocolate, served with seasonal fruits, berries, and marshmallows for dipping

\$10 / person



Gjetost Fondue

Made from a sweet, caramelized cheese from Norway, and served with apples and bread cubes

\$20 (serves 2-3)

Baklava Plate

Layers of light, sweet, flaky pastry filled with chopped walnuts; served with fresh fruit

\$6



Cardamom Rice Pudding

Made with basmati rice, whole cardamom seeds, coconut milk, and garnished with crushed pistachios; served chilled

\$6

New York Cheesecake

Creamy and rich, served with fresh berries

\$6



Traditional Halva Plate

A dense, sweet, crumbly Middle Eastern dessert made from tahini (sesame paste); served with fruit and nuts

\$6

Dried Fruit and Nut Plate

Assortment of dried berries and tropical fruit, with cashews, walnut and almonds

\$6



Seasonal Fruit Plate

Fresh, sliced fruits and berries, drizzled with honey and garnished with nuts
(add \$4 for a side of melted chocolate for dipping)

\$6

Rugelach Plate

Two pieces of Rugelach, rolled pastry filled with dried fruit and nuts

\$6



Macaroon Plate

Two coconut macaroons served with fruit and nuts

\$5

House Pastry Sampler

A selection of pastries served with seasonal fruit and berries and a side of melted chocolate for dipping; serves 2 or 4 people

small for two \$12 · large for four \$21

Beverages

Coffee

Regular or decaffeinated

\$2

Tea

Choice of herbal and traditional teas

\$2

Espresso

Available as a single or double shot

\$3 / \$5

Cappuccino / Latte

\$4

Dow's Fine Tawny Port

A three-year-old oak cask aged blend; not overly sweet

\$8 / glass