

The Bar

By the Glass/By the Bottle

W H I T E	KECHRIBARI RETSINA GR	9 18
	MARCO SOLARIS PINOT GRIGIO IT '20	11 41
	RAEBURN CHARDONNAY CA '17	12 45
	PASCAL JOVILET SANCERRE FR, '19	15 58
	PETITE FLEUR ROSÉ GR, '19	11 44
	STONEBURN SAUV. BLANC NZ, '20	9 33
	TSELEPOS ASSYRTIKO, GR, '18	14 56
	TSELEPOS MANTINIA MOSCHOFILERO, GR, '19	10 39
R E D	JULIA JAMES, PINOT NOIR, CALIFORNIA, '19	9 34
	DEAD CANYON RANCH CABERNET WA, '17	9 33
	SAN FELIPE MALBEC, ARG '19	9 33
	LES COMBES DE ST. SAUVEUR SYRAH, FR '17	10 38
	AMETHYSTOS CAB-MERLOT-AGIORG. GR'18	15 57
	MARKHAM MERLOT, NAPA '18	12 46
	LOBETIA TEMPRANILLO-PETIT VERDOT, ESP '17	9 33
	PENNY BLACK RED BLEND, SA '19	15 57
S P A R K L I N G	KIR YIANNI SPARKLING ROSE GR	12 48
	BELLUSSI PROSECCO IT	10 40
	LE GRANDE CORTAGE BLANC DE BLANC	12
C O C K T A I L S	BROKEN RAKE	12
	BLANCO TEQUILA PEAR LIQUEUR MEZCAL CINNAMON LIME	
	MAI TAI	12
	SILVER RUM AGED RUM ORANGE CURAÇAO ORGEAT LIME POMEGRANATE	
	GREEK OLD FASHION	12
	METAXA RYE WHISKEY SUGAR BITTERS	
	ESPRESSO MARTINI	12
	VODKA ESPRESSO CAFÉ LIQUEUR	
	LE DON	
	BOURBON CAMPARI SWEET VERMOUTH	12
	ITHAKI'S HOT & DIRTY	
	VODKA OLIVE JUICE PEPPERONCINI JUICE	12
	ECLIPSE	
	TEQUILA MEZCAL APEROL LEMON CHERRY	
BOHEMIAN	12	
GIN ELDERFLOWER LIQUEUR GRAPEFRUIT JUICE		
MASTICHA MOJITO		
MASTICHA LIME SIMPLE SYRUP MINT	12	

Draft Beer

NEWBURYPORT ALE, PLUM ISLAND BELGIAN WHITE, MAINE BEER CO. - LUNCH
STELLA ARTOIS, TRUE NORTH LINEBROOK LAGER, TRUE NORTH HAZE

Bottles & Cans

FIX (GREECE), MYTHOS (GREECE), GUINNESS (IRELAND), PILSNER URQUELL (CZECH)
AMSTEL LIGHT (NETHERLANDS), BLUE MOON (BELGIUM), IPSWICH 101 IPA (MA)
DOWN EAST CIDER (MA), BUD LIGHT, COORS LIGHT, PABST BLUE RIBBON, MICH ULTRA

Meze

GF Oysters* 2.75 each

Cocktail Sauce | Mignonette

GF Shrimp Cocktail 2.50 each

Cocktail Sauce | Lemon

Avgolemono Soup 8

Pulled Chicken | Egg | Lemon | Rice

GF Marinated Sardines 11

Fava

Cheese Saganaki 14

Pan Fried Kefalotyri Cheese | Cucumber Salad

GF Grilled Octopus 24

Fava | Arugula | Aioli

Fried Calamari 15

Pickled Peppers | Capers | Spicy Aioli

GF Shrimp Saganaki 15

Tomato Sauce | Feta | Garlic

GF* Short Rib 21

Potato Croquette | Baba Ganoush

GF* Gigantes 10 with Locanico 16

Elephant Beans | Tomatoes | Garlic | Crumbs

Dolmas 16

Ground Beef | Rice | Onion | Avgolemono

Keftedes 12

Beef & Pork Herbed Meatballs | Tzatziki

GF Chicken Souvlaki* 13

Tzatziki | Onion | Tomato | Pita

GF Pork Souvlaki* 13

Tzatziki | Onion | Tomato | Pita

GF Lamb Lollipops* 24

Arugula | Demi

* These items may be served raw or undercooked.

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Please inform your server if anyone in your party has a food allergy.

GF: Gluten Free Item, GF*: Gluten Free Item if modified

Meze

GF Dips 6 each or 3 for 12

Tzatziki | Tirokafteri | Hummus | Melitzanosalata

GF Marinated Olives 7 With Feta 11

Garlic | Lemon | Orange | Herbs

GF Greek Salad 9/14

Tomato | Cucumber | Bell Pepper | Red Onion | Arugula | Capers | Feta Cheese | Olives

GF* Fattoush 14

Pita Chips | Quinoa | Avocado | Tarator | Tomato | Cucumber | Nut & Seed Dukka

GF Beets 13

Roasted Local Beets | Candied Walnuts | Pickled Onion | Goat Mousse | Orange

GF Imam Bailde 13

Eggplant | Tomato | Onion | Garlic | Tirokafteri

Baked Feta 11

Tomato & Ginger Marmalade | Filo

Spanakopita 11

Filo | Spinach | Feta | Onion | Scallion

Falafel ala Petros 12

Hummus | Tomato | Cucumber | Onion

Falafel in Pita 15

Hummus | Tomato | Cucumber | Onion | Arugula | Fries

GF Vegetarian Dolmas 13

Rice | Golden Raisins | Pine-Nuts | Tzatziki

GF Greek Fries 7

Feta | Oregano

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F i s h

GF Blackened Faroe Salmon* 29

Carrot Puree | Cauliflower | Parsnips | Pickled Salad

Fish & Chips* 22

Tartar Sauce

P a s t a

Pastitsio 20

House Made Buccatini | Kima | Béchamel | Mizithra

Clam Pasta 26

Home Made Fettuccini | Garlic | Clams

Mushroom Pappardelle 22

Truffle Oil | Garlic | Romano | Pinenuts

Short Rib Pappardelle 29

Mushrooms | Cipollini Onions

Shrimp Scampi \$25

Tomato | Garlic | White Wine

Makaronada 19

Spaghetti | Kima | Mizithra

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Meat

Youvetsi 33

Braised Lamb Shank | Tomato Sauce | Orzo | Mizithra

Moussakas 21

Potato | Eggplant | Zucchini | Kima | Béchamel | Mizithra

GF Lamb Skewer* 29

Roasted Potatoes | Baked Eggplant | Greek Yogurt

GF* Ithaki Burger* 18

Smoked Gouda | Bacon | Chimichurri Aioli | Pickled Onion | Fries

GF Roasted Chicken 27

Roasted Potatoes | Carrots

GF* Roasted Lamb Sandwich 21

Onion Gravy | Garlic Aioli | Pepperonata | Roasted Potatoes

GF* Gyros: Pork or Chicken 18

Tzatziki | Onion | Tomato | Pita | Fries

GF* Lamb Gyros 21

Tzatziki | Onion | Tomato | Pita | Fries

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