

# SMALL BUDDIES

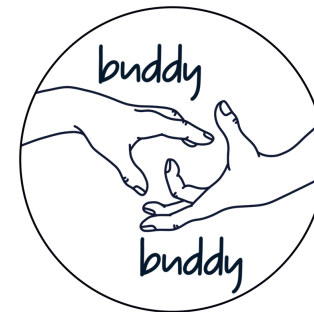
Here you will find a selection of smaller portions and things to share with your buddies. Make a meal out of a few. Add some fun tins to them and choose your own adventure. You can't go wrong.

- AVGOLEMONO SOUP**.....\$ 8  
greek chicken, rice, lemon, egg, herb oil, love
- DEVEILED EGGS** .....\$ 10  
labneh, aleppo pepper, dill, feta + cured yolk  
\*suggestion\* scallops in sauce + \$20
- SKORTHALIA DIP A.K.A. WHIPPED POTATO + GARLIC DIP**..... \$ 14  
yukon gold + garlic, crispy leek, house-toursi, grilled bread, fried garlic  
\*suggestion\* smoked trout and lemon thyme + \$14
- SAGANAKI** .....\$ 16  
flambéed graviera cheese, oregano chermoula, lemon
- MARATHOKEFTEDES A.K.A. FENNEL FRITTERS**.....\$ 14  
preserved lemon, pecorino, dill, green onion, fennel x 100  
\*suggestion\* razor shells in brine + \$15
- HORTA SALAD**.....\$15  
wild greens, greek tea egg, tomatoes, confit garlic, walnut granola, dilly vinny  
\*suggestion\* branzino sea bass with evoo + \$14
- MEZE PLATE**.....\$ 19  
dolmades, feta, olives, taramasalta, artichoke, chef's pickle, grilled bread  
\*suggestion\* yellow fin tuna belly with evoo + \$30

# BIGGER BUDDIES

Here you will find a selection of larger plates to put down your gullet. You can share with friends too, Big Back.

- PASTITIO A.K.A. GREEK LASAGNA**..... \$ 22  
noodz, béchamel, lamb, beef, spiced tomatoes
- BUDDY BUDDY BURGER**.....\$ 19  
it moos, it oinks, cheezy, cowboy candy, tomato, onion \* choose a side, ho \*  
\*suggestion\* willems willems riesling feinherb + \$16
- LAHANODOLMADES A.K.A. CABBAGE ROLLS**.....\$ 20  
savoy cabbage, rice, lentils, mushrooms, egg-lemon sauce, crispy garlic, herb oil  
\*suggestion\* octopus with garlic sauce + \$16
- MEDITERRANEAN STEAMED (SEXY) CLAMS**.....\$ 20  
pacific hard clams, preserved lemons, marinated tomatoes, white wine, herbz
- KOTOPOULO A.K.A. GREEK CHICKEN**..... \$ 35  
pan-seared + oven-roasted, lemon, lentils, potato salad, smoked onion, grilled romaine



## BEER

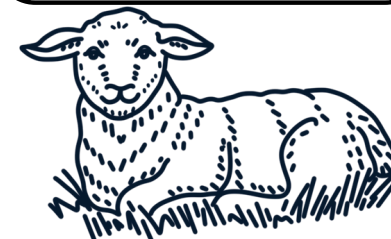
- mythos, hellenic lager.....\$7
- westbrook, gose..... \$7
- back home, persian blue lager ..... \$6
- atl dist,crisp apple cider.\$6
- gate city, copperhead amber ale ..... \$6
- bearded iris, ipa..... \$6
- isastegi, basque cider (750ml).....\$27
- daura damm, non-alcoholic beer..... \$6

# WINE AND BUBBLES

- ORANGE GOLD, VIOGNIER+, SOUTHERN FRANCE**..... \$ 16  
blend of provence white aromatic grapes
- MYLONNAS, ASSYRTIKO, ATTICA, GR**..... \$ 16  
fresh citrus with long mineral finish
- COSTAMOLINO, VERMENTINO, SARDINIA, IT**.....\$ 15  
bright tropical fruit and fresh green herbs
- DOM. DES TOURELLES, VIOGNIER+CHARDONNAY, W.BEKKA, LB...** \$ 15  
apricot, peach, white pepper, jasmine, silky + viscous
- NICOSA 'SABIE DI SUTTO, FRAPPATO, MT.ETNA, IT**..... \$ 15  
fresh red berries and leather
- MAYELA, TEMPRANILLO, RIOJA ALAVESA, SP**..... \$ 15  
black cherries and violets
- KIR-YIANNI, XINOMAVRO, MACEDONIA, GR**..... \$ 15  
strawberry, black plum, tobacco

## HELLO, I'M

ARNIE !  
if you eat anything raw or undercooked then it's totes your fault



## FISHES IN CANS

- branzino sea bass + evoo.....\$14
- smoked trout + lemon thyme....\$14
- scallops + sauce.....\$20
- yellow fin tuna belly + evoo...\$30
- razor shells + brine.....\$15
- octopus + garlic sauce.....\$16
- cuttle fish + ink.....\$20



## SIDE ITEMS

- greek potatoes.....\$6
- greek fries.....\$7
- chickpea salad.....\$6
- beet salad.....\$6
- dolmades.....\$7

