

NEON

FOOD MENU

MEZE

HOUSE-BAKED BREAD* VGN 5

grilled, hand-made organic pita and sourdough, from our bakery

MARINATED OLIVES GF, VGN 10

Greek olives marinated in citrus, spices, and olive oil

DIPS AND BREAD* ONE 12 / THREE 26

TZATZIKI (GF) *extra-thick Greek yogurt, cucumber, garlic*

TYROKAFTERI (GF) *spicy Feta*

MUHAMMARA (VGN) *charred peppers, walnut, pomegranate*

OLIVE TAPENADE (GF/VGN) *Kalamata olives, almond*

PRASANI FAVA (GF/VGN) *organic yellow peas, aromatics, capers, extra virgin olive oil*

ROASTED BEET (GF/VGN) *organic red beets, tahini, za'tar*

** crudites available as a gluten-free substitution for our dips*

ARUGULA SALAD V, GF 15

arugula, red onion, Feta, fig vinaigrette

SUB *plant-based Feta +3*

BRUSSELS SPROUTS V, GF 15

fried, blooming Brussels sprouts, lemon, toum

OYSTERS GF MP

fresh, shucked in half-shell, lemon, mignonette, horseradish

GRILLED OYSTERS GF 10

in chili butter, garlic scapes

CALAMARI GF 22

corn-flour fried squid, lemon, tarragon aioli

FETA FRIES V, GF 14

fried potato rounds, alatopipero, oregano, Feta

SUB *plant-based Feta +3*

SPANAKOPITA V 12

spinach, onion, Feta pie baked in phyllo pastry, sesame

MEALS

BBQ RIBS GF 24

half rack of slow-cooked Conestoga pork ribs, finished on the grill with house-made BBQ sauce, served with lemon-oregano fries, extra-thick Greek yogurt, cucumber salad

CHICKEN SOUVLAKI HALAL, GF 24

grilled marinated chicken skewer, served with lemon-oregano fries, extra-thick Greek yogurt, and cucumber salad

LOUKANIKO SAUSAGE GF 21

grilled smoked Greek-style pork sausage with garlic and orange zest, served with lemon-oregano fries, extra-thick Greek yogurt, cucumber salad

SOUTZOUKAKIA BEEF 23 / VEGAN 21

Smyrna-style cumin-scented meatballs served in olive oil enriched tomato sauce, with lemon-oregano fries, extra-thick Greek yogurt / fava, cucumber salad

HILOPITES ^v 23

handmade egg noodles, walnut cream sauce with truffle, lemony-braised organic leeks, roasted chestnuts, thyme

MIXED GRILL 42

ribs, Greek sausage, chicken souvlaki, grilled onion, seasonal vegetables, served with extra-thick Greek yogurt, lemon, pita

BRICK-OVEN
PIZZA

MARGHERITA* 20

fresh Mozzarella, tomato sauce, fresh basil

PEPPERONI 25

double pepperoni, Mozzarella, tomato sauce, oregano

ADD-ON *Make it spicy +1*

SUJUK 24

Mozzarella, béchamel, hunter sausage (pork), artichokes, caramelized onion, chili, za'atar crust

THE G.O.A.T.* 24

chevre, Kashkaval, béchamel, charred green peppers, arugula-sunflower pesto, house-pickled hot jalapeños, honey, everything bagel crust

FUN GUY 25

portobello, cremini and shimeji mushrooms, Kashkaval, béchamel, caramelized onions, confit garlic, za'atar crust

'SOUTZOUKAKIA' PIZZA SANDWICH 21

folded 'pizza' sandwich with Smyrna-style cumin-scented beef meatballs in tomato sauce, topped with toum, mozzarella, baby arugula, and pickled chilis

* vegan option available (using plant-based cheeses)

DIPS

*Garlic Dip +2.50
House Chili Sauce +2.50*

ADD OR SUB

*Za'atar Crust +2
Everything Crust +2*

Our 12" pizzas are made with our house-made dough, fired in an outdoor, open-flame brick oven, and sliced in six. Each pizza is hand stretched and dressed to order. Please anticipate 25 minutes or more during peak times for us to prepare your pizza to our quality standards. Please, no modifications to our menu as listed. Thank you for your understanding.

DESSERT

PORTOKALOPITA 14

orange-custard syrup cake, Greek yogurt crèmeux



DARK CHOCOLATE TAHINI

MOUSSE VGN, GF 13

*dark chocolate whipped with tahini, almond milk,
a hint of cinnamon, 'pasteli' sesame bark*

SEASONAL

seasonal desserts specials as available

DID YOU KNOW

Many of our dishes are,
or can be made vegan,
vegetarian, or wheat-free.

Please inquire with
your server for details.

SUPPORTING LOCAL

We are proud to support
local and organic food
suppliers: Diana's Seafood,
Pfenning's Organic Farm,
Sharon Creek Farm,
Thompson Potato Farm



Join us for Brunch!
Weekends from 10am–2pm

**Please alert us of any allergies
prior to your order**

All whole olives have pits