

### Feta Cheese and Kalamata Olives ~ \$9.00

~ With olive oil and oregano.  $~\nu$ 

#### Homemade Foccacia ~ \$8.00

~ Topped with a Mediterranean tomato sauce and crumbled feta cheese, served with whipped feta cheese. v

# Homemade Hummus~ \$9.00

~ With two grilled pitas. V

#### *Mediterranean Dip Trio ~ \$9.50*

~ Tzatziki, skordalia, and hummus, served with two grilled pitas. V

Garlic Potato Salad ~ \$7.00 v

Pesto Broccoli Pasta Salad ~\$7.00 v

### Mediterranean Green Salad ~ Large \$12.00 Small \$7.50 v

~ Romaine and iceberg lettuce, tomatoes, red onions, kalamata olives, cucumbers, feta cheese and anchovy served with an herb & garlic vinaigrette.

# Village Salad ~ Large \$12.00 Small \$7.50

~ Tomatoes, cucumbers, red onions, kalamata olives, feta cheese, in a Greek vinaigrette. V

# Smoked Salmon and Spinach Salad ~ \$15.50

~ Spinach and field green mix tossed in a balsamic vinaigrette, served with tomatoes, red onions, and sweet bell peppers; topped with pepper and herb-crusted smoked salmon.

# Mixed Field Greens Salad ~ Lg \$11.50 Sm \$7.50 $\nu$

~ Field green mix tossed in a balsamic vina1grette, served with tomatoes, red onions, and sweet bell peppers.

# Spinach and Greens Salad ~ \$15.50

~ Spinach leaves topped with a sautéed dressing made up of shrimp, sun dried tomatoes, roasted garlic, fresh herbs, tomatoes, white wine, and olive oil, served with red onions and fresh tomatoes.

# Gourmet Greens Salad ~ Lg \$12.50 Sm \$8.00

~ A mixture of baby lettuce, including red oak, arugula, frisse, lola rossa and radicchio. Presented with roma tomatoes, orange segments and sweet bell peppers, served with a raspberry vinaigrette. V

### Mediterranean Chicken Salad ~ \$14.50

~ Poached chicken, new red potatoes, fresh green beans, red onions, tomatoes and kalamata olives, tossed in a fresh herb garlic vinaigrette. Served over a bed of chopped lettuce.

### Greek Anti-Pasto ~ Large \$14.00 Small \$9.00

~ Marinated artichoke hearts, mushrooms, roasted red peppers, kalamata and green cracked olives, served with a fresh spring salad and feta cheese. V

# Grilled Portabella Mushroom Salad ~ \$14.50

~ Marinated and grilled portabella mushroom served sliced with sweet bell peppers, red onions, tomatoes and a mixed field greens salad, tossed with a balsamic vinaigrette. V

### Vegetarian Dolmades ~ \$10.00

~ Grapevine leaves served cold, stuffed with rice, dill, and seasonings, served with tzatziki sauce. V

#### Appetizer Sampler Plate ~ \$12.50

 $\sim$  Vegetarian dolmades, feta & olives, skordalia.  $\nu$ 

# Grilled Italian Sausage ~ \$10.50

~ With sautéed onions, peppers and cilantro.

### Middle Eastern Cous-Cous ~ \$8.50

~ With garlic, onions, red peppers, cucumbers and spices. v

### Whipped Feta Cheese ~ \$10.00

~ With two grilled pitas. V

#### Bruschetta ~ \$8.50

~ Tomatoes, basil and onions with balsamic vinegar. v





# Middle Eastern Cous-Cous ~ \$14.50

Poached shrimp with garbanzo beans, fresh cilantro, cucumbers, onion, sweet bell peppers, tomatoes, zucchini and yellow squash, seasoned with cumin, crushed red chili peppers, sesame oil and fresh garlic.

# Grapevine Salad ~ \$14.50

~ A mixture of fresh cut lettuce, sliced mushrooms, plum tomatoes, feta and kalamata olives, topped with a sliced dolma, served with herb & garlic vinaigrette.

### Caesar Salad ~ Large \$11.00 Small \$7.50

 Romaine lettuce, our own caesar dressing, homemade garlic croutons, and grated romano cheese.

# Salad Sampler ~ \$14.50

~ Greek anti-pasto, mediterranean chicken salad, middle eastern cous-cous, served with romaine leaves.

#### Feta Stuffed Baked Tomato Salad ~ \$14.50

~ Tomato stuffed with feta topped with fresh breadcrumbs, served with a romaine and iceberg mix, olives, red onions, cucumbers and sweet bell peppers with an herb and garlic vinaigrette. V

### Add Chicken to Any Salad ~ \$5.50

#### Add Grilled Salmon to Any Salad ~ \$10.00