

meze

- taramosalata**
fish roe dip, almond flour potato
- tyrokafteri**
whipped feta, yogurt, chiles
- santorini fava** v
yellow split peas; capers, onions
- melitzanosalata** v
smoked eggplant, garlic, herbs
- tzatziki**
yogurt, cucumber, herbs, garlic
- skordalia** v
garlic, potato
- hummus** v
chickpeas, lemon, sage
- MEZE TRIO**
choice of three meze dips

all served with warm pita

all meze dips are gluten-free when vegetables are substituted for pita

proto piato

- 11 **ochtapodi** gf 23
grilled octopus, ladolemono, peppers, onion, capers, santorini fava
- 11 **beets skordalia** v gf 12
golden beets, potato garlic puree
- 9 **cauliflower** v gf 17
whole head cauliflower; mustard aioli, greek chimichurri, craisins
- 9 **shrimp saganaki** gf 19
onion, garlic, peppers, tomato, feta
- 9 **zucchini keftedhes** 13
croquettes, tzatziki, red pepper coulis
- 9 **fried calamari** gf 16
marinara, long hot pepper
- 14 **spanakopita** 14
spinach, feta, herbs, phyllo
- 15 **loukaniko** v 15
traditional village pork sausage
- 9 **avgholemono soup** 9
chicken egg lemon soup, orzo pasta
- 12 **piperies** gf 12
long hot peppers, crumbled feta
- 12 **falafel** v gf 12
chick pea fritters, red pepper coulis

salata

- greca salad** gf 15
vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta
- marouli** v gf 12
romaine, scallions, herbs, ladolemono
add epirus feta +3
- apple gorgonzola** gf 13
field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic
- golden beet** gf 15
field greens, beets, pickled onion, candied walnuts, goat cheese, white balsamic
- avocado bowl** 15
avocado, santorini fava, field greens, grape tomatoes, pligouri, epirus feta, hummus dressing
- add a protein:
grilled chicken gf 8 falafel gf v 8
shrimp gf 13 salmon gf 13
gyro carvings 8 chicken skewers gf 11

from the sea

- lavraki** gf MP
whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo
- faroe island salmon** 32
sage, champagne sauce; mushroom trahana
- shrimp santorini** 31
fresh tomato, garlic, onion, feta, ouzo, orzo pasta
- greca paella** gf 34
shrimp, mussels, clams, steak, loukaniko village sausage, garlic, bukova, risotto
- thalassino** 31
shrimp, mussels, clams, tomato, garlic, orzo pasta

from the grille

- mediterranean grille *** 60
for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings
for four 120
- skirt steak *** gf 34
greek chimichurri, epirus feta, lemon potatoes
- lamb chops *** gf 37
lollipop lamb chops, lemon potatoes, baby carrots
- kalamakia** 24
chicken skewers, tzatziki, pita, greek fries
- gyro carvings** 24
lamb and beef gyro carvings, tzatziki, pita, greek fries
- roasted chicken** gf 27
butcher-cut all natural half chicken, lemon, oregano, lemon potatoes
- saganaki burger *** 24
ground black angus, kefalograviera cheese, grilled onions, arugula, rosemary aioli, brioche bun, fresh cut fries

mediterranean classics

- imam baidi** v gf 25
slow-roasted eggplant and onions in an aromatic tomato sauce; lemon potatoes
add epirus feta +2
- boutique mushroom chicken madeira** 27
lion's mane and oyster mushrooms, chicken breast, madeira wine sauce; pine nut rice pilaf
- chicken santorini** 25
chicken breast, fresh tomatoes, garlic, onion, epirus feta, ouzo, orzo pasta
- eggplant parmigiana** 25
battered eggplant, tomato sauce, mozzarella, spaghetti
- moussaka** 23
layers of eggplant, potato, ground beef, feta-infused bechamel; gigantes

pasta

- greca bolognese** 26
this greek version of the mediterranean classic features seasoned ground angus in a light tomato sauce with onion, garlic, special herbs and spices and mizithra cheese; spaghetti
- mizithra cacio e pepe** 24
fresh pasta, mizithra cheese, butter freshly ground pepper, lemon
- rigatoni karroto** 24
carrot-based cream sauce, hint of tomato, mushrooms, peas, pecorino romano

sides

- fresh cut fries** gf v 7
- greek fries** 9 oregano, crumbled feta
- spanakorizo** gf v 8 spinach rice
- mushroom trahana** 8 sourdough pasta
- lemon potatoes** gf v 8
- gigantes beans** gf v 11

"v" on our menu signifies dishes that are vegan; "gf" signifies gluten-free. We have a dedicated gluten-free fryer.

* the items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.

OINOS - WHITE

- MOSCHOFILERO** 13 / 50
nasiakos, peloponnese GR
- ASSYRTIKO** 14 / 54
"the north", kir-yianni, florina GR
- ASSYRTIKO** 65
santo, santorini GR
- ASSYRTIKO** 98
domaine sigalas, santorini GR
- MALAGOUZIA** 50
"turtles vineyard", alpha estates, amyndeon, GR
- SAUVIGNON BLANC** 52
alpha estates, amyndeon GR
- ROBOLA** 65
sarris, cephalonia GR
- AMETHYSTOS WHITE** 55
sauvignon blanc, assyrtiko blend; costa lazaridi, drama GR
- RETSINA** 25
malamatina, macedonia GR 500ml
- PINOT GRIGIO** 12 / 45
terredirai, veneto IT
- SAUVIGNON BLANC** 13 / 50
sheep creek, marlborough NZ
- CHARDONNAY** 15 / 56
sonoma cutrer, russian river CA

OINOS - RED

- AGIORGITIKO** 12 / 45
lantides estate, nemea GR
- CABERNET SAUVIGNON** 14 / 54
muses reserve, thebes GR
- AMETHYSTOS RED** 75
cabernet blend, costa lazaridi, drama GR
- XINOMAVRO** 78
ramnista, kir-yianni, naoussa GR
- PINOT NOIR** 14 / 54
straight shooter, willamette valley OR
- CABERNET SAUVIGNON** 90
educated guess, napa valley CA
- RED BLEND** 90
abstract, orin swift CA

OINOS - ROSE

- XINOMAVRO ROSE** 14 / 54
l'esprit du lac, kir-yianni, macedonia GR

- ROSE 57**
commanderie de la bargemone, provence FR

OINOS - SPARKLING

- PROSECCO** 12 / 45
jolanda, veneto IT

CRAFT COCKTAILS

- BAKLAVA OLD FASHIONED** 14
redemption bourbon, cinnamon syrup, black walnut bitters, preserved walnut
- GRECA NEGRONI** 14
empress 1908 gin, roots diktamo, otto's athens vermouht, orange
- BLONDE NEGRONI** 14
sstray dog gin, luxardo liqueur, lilet
- ROSE NEGRONI** 14
hendricks flora adora, roots mastiha, otto's athens vermouht
- GREEK ISLAND ICED TEA** 14
empress 1908 gin, sibona chamomille, pomegranate juice, soda water, lemon
- MASTIHA MOJITO** 14
roots mastiha, lemon juice, simple syrup, fresh mint
- THE SOCRATIC METHOD** 14
litchfield bourbon, roots rakomelo, aromatic bitters, sage
- GRECA MULE** 14
roots rakomelo, gosling's ginger beer, lime juice, orange
- KISS THE FIG** 14
figenza vodka, prosecco, blackberries
- THE WINE DARK SEA** 15
tito's, fresh lemon juice, mint; agiorgitiko wine float
- BARREL-AGED MANHATTAN** 15
hudson bright lights big bourbon, carpano antica formula 27, bitters, house-aged in an oak barrel
- SPEAK TO ME OF GOD** 14
stray dog gin, orgeat, pineapple juice, fresh lemon juice
- ESPRESSO MARTINI ALA GRECA** 15
tito's, borghetti liqueur, roots mastiha, diplimatico rum, greek coffee

BEER

- GENTLE ON MY MIND** 11
housatonic, NEIPA, draft, new milford 16oz 6.2%
- SUPER SCRIPT** 11
kent falls, imperial IPA, draft, kent, 16oz 6%
- STELLA ARTOIS** 9
lager, draft, belgium 16 oz 5%
- FIX** 7
pale lager, bottle, greece 5%
- MYTHOS** 7
lager, bottle, greece 5%
- CORONA** 7
- COORS LIGHT** 7

NO-LO COCKTAILS

Greca is proud to be at the forefront of the no- and lo-alcohol cocktail movement. Cocktails with NO emphasized are no-alcohol, while those emphasized with LO have approximately one half ounce of alcohol.

- MELISSA AND THE MUSE** 13 **NO-lo**
monday zero-alcohol gin, honey ginger syrup, fresh lemon juice
- FLOR DEL SUR** 13 **NO-lo**
spicy ritual zero-alcohol tequila, cucumber juice, lime juice, fresh basil
- CIRCE'S SPELL** 13 **no-LO**
spicy ritual zero-alcohol tequila, blood orange vodka, lime juice, simple syrup no-LO
- BLUEGRASS MULE** 13 **NO-lo**
ritual zero-alcohol whiskey, gosling's ginger beer, lime juice
- LO-WER MANHATTAN** 13 **NO-lo**
ritual zero-alcohol whiskey, roots divino rosso, angostura bitters, orange zest, luxardo cherry
- MINDFUL MOJITO** 13 **NO-lo**
roots divino blanco, lime juice lots of fresh mint
- NEVER SAY NEVER NEGRONI** 13 **NO-lo**
roots divino rosso, monday zero-alcohol gin
- HOLY WATER** 14 **NO-lo**
roots divino rosso, roots divino blanco, tonic water, lemon
- NON-ALCOHOLIC**
- PERSEPHONE'S DEW** 6
pomegranate juice, honey ginger syrup, lemon juice, ginger ale
- CINNAMON SPICE SODA** 6
house made cinnamon spice syrup, soda water
- HONEY GINGER SODA** 6
house made honey ginger syrup, soda water
- FRESH-SQUEEZED LEMONADE** 6
- GRECA FRAPPE** 6
iced coffee frappe with condensed milk
- Order
- sketo** for bitter (no sugar)
- metrio** for one sugar
- glyko** for two sugars
- vary glyko** for three sugars