### Appetizers

- **Meze Of Pita & Dips**
  - Cucumber Tzatziki
  - Tahini Hummus
  - Melted Eggplant Whipped Feta
  - Taramosalata
  - Greek Olives
- **Fresh Shucked Oysters (5)**
- **Dayboat Ceviche**
  - Mussels
  - Shrimp
  - Calamari
- **Crunchy Kale & Cabbage Salad**
  - Crisp Chickpea
  - Cucumber
  - Scallion
- **White Spanish Anchovies**
  - Stuffed Grape Leaves
  - Pickled Onion
  - Parsley
- **Hot Potato & Feta Croquettes**
  - Smoked Harissa Aioli
- **Hot Soup of the Seasona**
  - Sea Salt & Olive Oil Crostini
- **Caramelized Cauliflower (vegan)**
  - Tahini
  - Sumac
  - Almonds
  - Lemon

### Appetizers

- **Grilled Branzino Filet**
  - Lemon Soaked Potatoes
  - Braised Kale
- **Sizzling Spanish Octopus**
  - Israeli Couscous Tabbouleh
- **Fennel Crusted Line Caught Perch**
  - Lemon Crumb
  - Crushed Potato Skordalia
- **8 ounce Short Rib & Fontina Burger**
  - Local Bun
  - House Pickles
  - Arugula
  - Hand Cut Fries
- **Free Range Chicken Milanese**
  - Arugula
  - Feta
  - Red Onion
  - Lemon
- **Chicken Liver Orechiette Pasta**
  - Smoked bacon
  - Melted Onion
  - Pecorino
- **Pork Belly Stuffed “gyro” Tacos (2)**
  - Lime Crema
  - Guac
  - Feta
  - House Chile Salsa
- **Grass Fed Sirloin Steak**
  - Lemon Soaked Yuca Frites
  - (Additional $5 on prix fixe)

### Dessert

- **Chocolate and Halva Cake**
- **Espresso & Marscapone Tiramisu**
  - Macerated Blackberry
  - Mint
  - Scoops of Organic Ice Cream (or sorbet)

### Additions

- **Roasted Lemon Potatoes**
- **Sautéed Bitter Greens**
- **Hand Cut French Fries**
- **Lemon Soaked Yuca Frites**
- **Vegetable of the Day**

### Kiddos

- **Chicken Fingers and Fries**
- **Pita Grilled Cheese**
- **Pasta with Butter & Parmesan**

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*Eat and Be Well*  
Constantine Kalandranis
273 * KITCHEN
March 11-24 * 3 Courses (Appetizer / Entree / Dessert) * $22.95 Lunch * $32.95 Dinner * add an extra app for $8

Local Cocktails
-14-
Classic NY Martini
Channing Daughters Dry Vermouth
Good Shepherd Vodka | Feta Stuffed Olives

Hudson Valley Rye Manhattan
#4 Westchester Rye | Sweet Vermouth

Empire State Gin Sour
Bootlegger Gluten Free Gin Lemon Juice
Egg White Meringue | Rosemary

Maple Old Fashioned
Transatlantic Bitters
914 Bourbon | Orange Peel

Bourbon Margarita
Still The One 914 Bourbon
Triple Sec | Lime | Smoked Salt

Ny Beer On Tap
-8-
Sloop’s Juice Bomb Ipa - Elizaville
Bronx Pale Ale - Bronx, Ny
Ommegang White - Cooperstown

Bubbles and Rose
-11 | 33-
Local Sparkling Cava Bubbly
Bodegas Rias Baixas | Rueda, Sp - nv

Spanish Rose
Fuenteseca | Bodega Sierra Norte, Sp ’17

White
-12 | 36-
Hudson Valley Biodynamic Riesling
Whitecliff Vineyards | Gardiner, Ny ’17

Portuguese Verdejo
Porta Da Calada Branco | Portugal ’16

Albariño
Legado Del Conde | Rias Baixas, Spain ’17

Sauvignon Blanc
Tourraine | Vielles Vignes, Fr ’17

California Chardonnay
Mcfadden Estate | Mendocino, Ca ’17

Red
-13 | 35-
Pinot Noir
Unearthed | California ’16

Portuguese Syrah Blend
Herdade De Calda | Portugal ’15

Malbec
Kipu | Mendoza Arg’17

French Cotes Du Rhone
Cercius | Rhone, France ’16

Cabernet Sauvignon
Vina Cobos | Felino, Arg ’17

Italian Super Tuscan
Ceralti “Scire” Doc | Toscana, It’16

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