

# MEZETHES (meh-ZEH-thes)

*Small dishes shared by everyone at the table with the purpose to complement and enhance the taste of the drinks and provide the backdrop of a social gathering*

## DIPS:

*served with naan dippers (sub mixed veggies, add \$2)*

### **Tzatziki - \$9**

creamy Greek yogurt sauce with cucumbers and fresh garlic

### **Tyrokafteri - \$10**

spicy roasted red pepper & feta dip

### **Kalamata Olive Hummus - \$8**

Smashed chickpeas blended with Tahini, Lemon Juice, Garlic, Cumin & Olives

### **Turkish Red Lentil Hummus - \$8**

Spicy red lentil dip blended with Harissa, Roasted Tomatoes & Peppers, Cumin, extra virgin olive oil & Garlic

### **OPA Trio: Pick 3 - \$16**

## SALATES:

### **Egyptian Carrot & Beet - \$5**

Pumpkin & Sunflower Seeds, Raisins, Walnuts tahini dressing

### **Choriatiki (whore-YA-tee-kee) - \$10**

Truly authentic Greek salad with grape vine tomatoes, Cucumber, Red Onion, green peppers, kalamata olives and a slab of feta cheese, served with extra virgin olive oil

### **Mediterranean Mixed Olives - \$4**

marinated with Herbs & Olive Oil add Feta \$3

## MEZES:

### **Dolmades - \$6**

also known as stuffed grape leaves, Rice & Spices

### **Spanakopita - \$7**

Spinach Pie! Spinach & Feta in Phyllo Dough

### **Eggplant Kefta - \$8**

eggplant married with fresh, fragrant herbs and tangy white cheese

### **Falafel - \$8**

freshly fried balls of formed from a mixture of chickpeas, fresh herbs and spices

# **OREKTIKA (oh-rek-tee-KAH) Appetizers**

## **Fterouges - \$13**

Char Broiled chicken wings, Marinated in Greek Herbs & spices with a hint of lemon, served with tzatziki

## **Sticky Honey & Harissa Wings - \$13**

Sweet & Spicy glazed, Aleppo Pepper dry rubbed wings

## **Pidakia (pa-ee-da-kia) - \$15**

Char broiled Lamb Lollipops marinated in Greek herbs & Spices served with tzatziki

## **Kalamari (Kah-lah-MAH -ree) - \$13**

Fresh, Hand-cut & Lightly Breaded, Fried till Crispy served with Lemon & Cocktail Sauce, Marinara, Tartar, Roasted Garlic Mayo (Point Judith, RI)

## **Stuffed Mushrooms - \$12**

with lump Crabmeat Baked till Perfection, Tate of Downtown Winner

## **Garides Saganaki - \$14**

Roasted Jumbo Shrimp with Garlic, Tomato, Kalamata Olive, White Wine & Feta Cheese served with Naan Dippers

# **Hortarika (hor-tah-ree-KAH) Greens**

## **Greek - \$10**

Romaine lettuce, grapevine tomatoes, Cucumber, Feta Crumbles, Red Onion, Kalamata Olives and Greek Dressing  
Add Lamb Gyro \$4, Lemon Garlic Chicken \$4, Grilled or Cajun Shrimp \$6

## **Caesar - \$10**

Romaine lettuce, freshly grated parmesan cheese, hard Boil Egg and croutons tossed in our homemade Caesar dressing  
Add Lemon Garlic Chicken \$4, Grilled or Cajun Shrimp \$6

## **Chopped Chef - \$12**

Romaine lettuce, Grapevine tomatoes, Carved Ham, House Roasted Turkey, Swiss & Cheddar Cheese, Hard Boiled Egg

## **Nafaktos House - \$12**

Romaine Lettuce, Chickpeas, Dolmades, Falafel, Feta Crumbles, Tomato, Cucumber, Shaved Onions, Pumpkin & Sunflower Seeds

## **7Valley Beet & Goat Cheese - \$10**

Roasted Red & Golden Beets, Plain Jane Goat Cheese, Toasted Walnuts, Spinach (2 Kids Goat Farm Truxton)

# Classics, Greek & Italian

*Add Mixed Garden Salad \$3, Caesar or Greek \$4*

## **Main St Roasted Turkey Dinner - \$18**

Hand Carved Turkey Breast with Pan Gravy and ALL the Fixings.  
Herb Stuffing, Yukon Gold Mashed Potato, Butternut Squash & Cranberry Sauce

## **Down Town Pot Roast - \$18**

Sous Vide cooked Tender Beef Chucks in Rich Gravy With Roasted Carrots & Shallots,  
Lemon Potatoes or Yukon Gold Mashed

## **JUNO'S PARMESAN**

### **Hand-breaded Chicken Cutlet - \$17**

### **Eggplant Cutlets - \$16**

### **Chicken & Eggplant Combo - \$18**

Fried till Golden Brown Topped with Housemade Marinara & Mozzarella Cheese Served with Angel Hair

## **Wild Mushroom Pesto Stuffed Pasta - \$15**

3 Cheese Stuffed Tortellini with Roasted Wild Mushroom Cream Sauce  
Add grilled Chicken \$4, Grilled Shrimp \$6

## **Drunken Pork - \$22**

Succulent Pork, Pepper & Onion cooked in White Wine, Stock & Spices to make a Sauce...all enhancing the sauce that was made for the simple pleasure of dipping it in good Pita. Served over Olive Oil & Garlic Rice Pilaf

## **Greek Souvlaki Skewers**

### **Mixed Vegetable - \$14; Chicken - \$16; Steak - \$20; Shrimp - \$18**

Skewers of Meat and/or Vegetable Marinade with Lemon Garlic, Char Broiled Served with Olive Oil & Garlic Pilaf

# Seafood, Steaks & Chops

*Add Mixed Garden Salad \$3, Caesar or Greek \$4*

## **Lemon Roasted Wild Caught Salmon - \$22**

Hand-Cut Fresh Cold Water 8oz Salmon filet over fresh sautéed spinach and a side of Garlic Rice Pilaf  
Try Blackened or Honey & Harissa Glazed

## **Crown City Fish & Chips - \$18**

Hand Breaded Fresh 10oz Haddock Filet fried till Crispy & Golden Brown  
With House-made Tartar, French Fries & Greek Green Bean

## **Baked Scrod - \$20**

Herb & Butter Crusted 12oz Filet served with Rice Pilaf & Greek Green Beans  
Stuff it with our homemade lump crabmeat add \$5

**Seafood Platter - \$28**

Broiled scrod, large sea scallop, jumbo stuffed shrimp with lump crabmeat, with garlic rice pilaf and grilled asparagus

**Scallops - \$24**

pan seared sea scallops with garlic rice pilaf and grilled asparagus

**Cortland Apple Pork Chop - \$24**

15oz Pork Belly Rib Chop, House made Apple Sauce, Greek Green Beans, Yukon Gold Mashed Potatoes

**NY Strip - \$29**

16oz USDA Choice 100% Angus Reserve Beef Served with grilled asparagus, Yukon Gold Mashed or Lemon Potatoes

**Delmonico Rib Eye - \$32**

18oz USDA Choice 100% Angus Reserve Beef Served with grilled asparagus, Yukon Gold Mashed or Lemon Potatoes

**Lamb Rib Chops - \$28**

Lamb Chops in Greek Herbs & Spices served with Greek Green Beans & Lemon Potatoes

**GYROS & SANDWICHES**

*Served with French fries and pickle*

**Gyro - \$12**

award winning gyros dressed up with our homemade tzatziki sauce, lettuce, tomato, red onion and feta. Choice of chicken or lamb

**Chef "Standard" Club - \$13**

Choice of house roasted turkey or ham, bacon cheddar and swiss cheese, roasted garlic mayo

**Community Reuben - \$13**

A community classic, tender house made corned beef or roast turkey, sauerkraut, swiss cheese, housemade 1000 island on grilled rye bread

**Crown City Fish - \$13**

hand breaded 8oz haddock filet with house made tartar, lettuce, tomato and red onion on a Brioshe

**Pompey Burger - \$13**

char broiled 7oz fresh ground angus steak patty on Brioshe, roasted pepper & feta, tzatziki sauce - try it with grilled chicken or falafel

**Black & Blue - \$13**

char broiled 7oz fresh ground black angus blackened patty with crumbly blue, lettuce, tomato, onion on a black and white sesame bun – try it with grilled chicken

**Tully Burger - \$13**

char broiled 7oz fresh ground black angus with bacon, American cheese, lettuce, tomato, onion on Brioshe – try it with chicken

**Durkee's Burger - \$13**

char broiled 7oz fresh ground black angus with mushrooms and melted swiss cheese, lettuce, tomato and onion on a black and white sesame bun – try it with chicken

# **COCKTAILS**

**Manhattan \$12 16oz**

**Aperoll Spritz \$14 32oz**

**Irish Coffee \$8**

**Moscow Mule \$12 32oz**

**Margarita \$12 32oz**

**Caged Heat Margarita \$14 32oz**