

VILLAGE TAVERNA

GREEK GRILL

KRIA OREKTIKA Mediterranean Spreads

TIROKAFTERI Tangy purée of three Greek cheeses, feta, manouri and graviera that are folded and flavored with Greek spices & hot peppers.	7.95	TZATZIKI Traditional Greek dip made with shredded cucumbers, thick Greek yogurt, garlic, fresh chopped dill, vinegar & extra virgin olive oil.	6.95	PIKILIA A selection of three Cold Appetizers. (Tzatziki, Taramosalata & Skordalia)	10.95
TARAMOSALATA Greek style caviar spread made with red caviar, freshly squeezed lemon juice, shallots & extra virgin olive oil.	6.95	MELITZANOSALATA Purèed fine roasted eggplant spread made with fresh ground eggplants, garlic, vinegar, fresh herbs & extra virgin olive oil.	7.95	HUMMUS Purèed chick pea spread made with fresh herbs, spices, garlic, freshly squeezed lemon juice, tahini & extra virgin olive oil.	7.95
PATZARIA Farm fresh beets marinated and cooked in a light vinegar & extra virgin olive oil served with Skordalia spread.	8.95			SKORDALIA Garlic spread made with garlic, potatoes, vinegar & extra virgin olive oil.	6.95

ZESTA OREKTIKA Warm Appetizers

VEGGIE CHIPS Lightly fried zucchini & eggplant chips served with homemade tzatziki.	10.95	TIROPITAKIA Blended feta cheese, individually wrapped in filo dough.	9.95	SHEFTALIA Seasoned pork, chopped and wrapped with onions & parsley.	11.95
OCTAPODI Char-grilled fresh octopus with capers, red onion, roasted red peppers & sundried tomatoes.	16.95	SPANAKOPITAKIA Spinach and feta cheese blended and individually wrapped in filo dough.	9.95	DOLMADES Homemade grape leaves stuffed with ground beef, rice, fresh dill, lemon & extra virgin olive oil.	10.95
ALCOHOLIC OCTOPUS Octopus cooked in mavrodafni wine, all spice & caramelized balsamic dressing.	16.95	FRIED CALAMARI Fried baby squid served with fresh garlic aioli, red pepper aioli & marinara sauce.	12.95	LOUKANIKO Char-grilled homemade greek sausage served with lemon sauce.	11.95
SHRIMP SAGANAKI (Mikro limano) Shrimp cooked in a tomato sauce, ouzo & diced feta cheese.	14.95	KEFTEDES Greek style seasoned meatballs served with a yogurt dipping sauce.	9.95	KEFTEDAKIA KOKINISTA Meatballs made with ouzo, herbs & spices baked in a light tomato mint sauce.	10.95

SPECIALTY CHEESE SELECTIONS

SAGANAKI Pan-fried graviera cheese served with seasonal fruit and drizzled with thyme honey.	9.95	HALOUMI Cyprian cheese grilled and served with extra virgin olive oil, oregano & lemon.	7.95	FETA DODONIS Barrel feta served with extra virgin olive oil and seasoned with oregano.	6.95
GRAVIERA KASTELIANI Mild graviera cheese lightly breaded and pan-seared, finished with honey & sesame.	10.95	FETA FILO Greek barrel feta wrapped in a homemade filo dough topped with honey & sesame.	12.95	PSITO MANOURI Manouri cheese grilled with balsamic vinegar & honey.	8.95

SALATES / Salads

PRASINI Chopped romaine lettuce, scallions, dill and feta cheese tossed in an extra virgin olive oil vinaigrette.	Sm 9.95 Lg 12.95	HORYATIKI Tomato, cucumber, feta, olives, green peppers and red onions served with an extra virgin olive oil vinaigrette.	Sm 9.95 Lg 12.95	DAKOS A mixture of large barley rusks, fresh tomatoes, feta cheese, capers & extra virgin olive oil.	Sm 10.95 Lg 13.95
DOMATOSALATA Vine ripen tomatoes and red onions seasoned with oregano & extra virgin olive oil.	Sm 9.95 Lg 12.95	VILLAGE Mixed greens, grilled manouri cheese, croutons, cherry tomatoes, white & dark sesame with honey balsamic vinaigrette.	Sm 9.95 Lg 12.95	ROKA Arugula, sliced red onions with goat cheese in a balsamic vinaigrette.	Sm 9.95 Lg 11.95

Top off your salad with avocado \$3, grilled chicken \$4, gyro \$4, grilled shrimp \$6, salmon \$8 or sliced steak \$10.

SOUPS

AVGOLEMONO Traditional Greek chicken soup made with rice and thickened with an egg lemon sauce.	6.95
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Our menu items are made fresh to order. Please allow some extra time for cooking and preparation.

Some items are prepared with nuts. Before placing your order, please inform your server if a person in your party has a food allergy.
20% Gratuity will be added to parties of 8 or more.

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GREEK GRILL

MAYIREFTA

Traditional Greek Entrees

PASTITSIO Oven baked layers of thick Greek pasta mixed with spiced ground beef & topped with bechamel crème served in a traditional clay pot.	15.95	MAKARONADA Spaghetti with traditional greek meat sauce.	15.95	YEMISTA Farm fresh tomatoes and peppers stuffed with a mixture of ground beef, wild rice and seasoned with fresh herbs.	17.95
MOUSAKA Oven baked casserole of layered zucchini, eggplant, potatoes, spiced ground beef & bechamel crème served in a traditional clay pot.	17.95	LAMB SHANK YIOUVETSI Oven baked lamb shank, orzo pasta, celery, tomatoes, onions, herbs and spices with feta cheese and served in a traditional clay pot.	22.95	VEGETARIAN MOUSAKA Oven baked casserole of layered zucchini, eggplant, potatoes, carrots, artichokes & bechamel crème served in a traditional clay pot.	16.95

PSITA

From the Grill

KOTOPOULO SKARAS Char-grilled chicken breast seasoned with oregano, herbs and spices with extra virgin olive oil.	15.95	BIFTEKI SKARAS Char-grilled Greek seasoned burgers.	16.95	PAIDAKIA Char-grilled baby lamb chops, seasoned with a mixture of greek spices and finished with fresh lemon & extra virgin olive oil.	28.95
BIFTEKI YEMISTO Char-grilled greek seasoned burger stuffed with cheese & tomatoes.	18.95	KONTOSOULVI A traditional greek delicacy, USDA prime pork chunks skewered & cooked on a rotisserie.	22.95	BRIZOLA Char-grilled Prime USDA NY shell steak.	26.95
		MIXED GRILL PLATTER A combination of gyro, loukaniko, chicken gyro, souvlaki & bifteki.	27.95		

Psita served with rice, french fries, oven roasted lemon potatoes or horta.

THALASSINA

Seafood

LAVRAKI Mediterranean sea bass grilled with extra virgin olive oil. Deboned upon request. (some bones may remain)	27.95	SALMON Fresh salmon grilled with extra virgin olive oil.	23.95	SHRIMP Fresh premium shrimp sauteed in fresh lemon juice & extra virgin olive oil.	25.95
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CATCH OF THE DAY - Please ask your server or check our blackboard for the fish of the day.
Thalassina served with choice of rice, french fries, oven roasted lemon potatoes or horta.

GYROS & SOUVLAKIA

GYRO PLATTER Lamb-Beef Gyro served with lettuce, tomatoes and onions over rice pilaf or french fries with grilled pita.	14.95	FILET MIGNON PLATTER Skewers of marinated chunks of fillet mignon grilled & served over rice pilaf or french fries with grilled pita.	20.95	CHICKEN SOUVLAKI Skewers of grilled marinated chicken served over rice pilaf or french fries with grilled pita.	14.95
SOUVLAKI PLATTER Skewers of marinated pork chunks grilled & served over rice pilaf or french fries with grilled pita.	14.95	KALAMAKIA Platter of 10 traditional skewers. A combination of pork or chicken.	21.95	SHRIMP SOUVLAKI Skewers of grilled marinated shrimp served over rice pilaf or french fries with grilled pita.	19.95

TILIHTA

Pita Wraps

BEEF GYRO	8.95	BIFTEKI	8.95	SAUTÉED VEGETABLES	8.95
CHICKEN GYRO	8.95	CHICKEN SOUVLAKI	8.95	SHEFTALIA	8.95
		PORK SOUVLAKI	8.95		

All sandwiches served with lettuce, tomato, onion and Tzatziki in a pita wrap.

SIDES

PATATES STO FOURNO Oven roasted potatoes seasoned with lemon and oregano.	6.95	VEGGIE RICE Lightly sautéed vegetables with basmati rice.	7.95	SPANAKI ME SKORDO Sautéed spinach with garlic.	7.95
PATATES TIGANITES Hand cut fries seasoned with sea salt and oregano.	5.95	SPANAKORIZO Spinach and rice pilaf with fresh tomatoes and dill.	7.95	HORTA Seasonal wild greens with lemon and olive oil.	6.95

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