

* CHEF'S TABLE MENU SERVED THURSDAYS, FRIDAYS, SATURDAYS.



LOCAL F.I.G
CHEF'S TABLE

SPINACH AND
ARTICHOKE DIP \$9.95
(*VG)

SPIKED WITH OUZO AND SERVED WITH
OUR HOMEMADE CHIPS.
(*G.F AVAILABLE UPON REQUEST)

FRIED GREEN
TOMATOES \$12.95
(*VG)

TOPPED WITH FETA CRUMBLE,
BALSAMIC GLAZE AND PICKLED
RED ONIONS.

SIGARA BOREK \$9.95 (*VG)

CREAMY FETA WRAPPED IN PHYLLO DOUGH, SERVED WITH A TOMATO
SAUCE AND COOL YOGURT. (3 PER ORDER)

BASEBALL SIRLOIN
\$12.95

6OZ
FIG DEMI GLAZE,
SPIRAL VEGGIE PASTA AND
A FRIED GRIT CAKE.

MOUSSAKA
\$12

SLICED POTATOS LAYERED WITH
EGGPLANT, LAMB AND BEEF BLEND,
TOPPED WITH PARMIGIANA
BECHAMEL SAUCE.

SEARED SEASAME TUNA
BURGER \$12.95

FRESH GROUND TUNA COVERED IN
SEASAME SEEDS SERVED ON A CUBAN
BUN TOPPED WITH PICKLED RED ONION,
BABY SPINACH, SRIRACHA AIOLI.
(*G.F AVAILABLE UPON REQUEST)

SALMON ROCKAFELLA
\$16 (*GF)

WILD CAUGHT SALMON FILLET TOPPED
WITH A CREAMY ROCKAFELLA SAUCE
SERVED WITH GRILLED ASPARAGUS
AND FRIED GRIT CAKE.

CRISPY YALA \$11

LAYERS OF CRISPY LAVASH
SMOTHERED WITH ONIONS, PEPPERS
AND BEEF, SERVED WITH A SIDE OF
CUCUMBER GREEK YOGURT.

CHICKEN SOUVALAKI
\$13.95 (*GF)

MARINATED CHICKEN THIGHS, SKEWERED
AND LAYERED WITH VEGGIES, SERVED
WITH A PITA SMEARED WITH LOCAL AND
TURKISH PEPPER AND HOUSE RICE, HOMEMADE
TZATZIKI SAUCE, HUMMUS AND PICKLED
ONIONS.



DESSERT \$7.5

EKMEK KATAIFI
BUTTERY PHYLLO SHREDDED SOAKED WITH WILD FLOWER
HONEY SYRUP AND WALNUTS, TOPPED WITH A SUMAC CREME
ANGLAISE AND COCONUT VANILLA WHIPPED CREAM.

*GF=GLUTEN FREE

*VG=VEGETERIAN

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS*



View Our Complete Menu