



PHILOSOPHIA IS INSPIRED FROM OUR LOVE OF THE CULTURE, CUISINE AND BEAUTY OF THE GREEK ISLANDS. PLEASE FEEL FREE TO DINE AS WE DO IN GREECE, BY SHARING SEVERAL ITEMS FROM MEZETHES TO MAINS.

YA MAS!
JUSTIN AND DIMITRI

SOUPS • SALADS • SPREADS

SPREADS	<i>served with grilled pita</i>			<i>single...7</i>
				<i>trio...15</i>
TZAZIKI	<i>greek yogurt, dill, cucumber</i>	HTIPITI	<i>Greek 'pimento cheese'</i>	
	HUMMUS	<i>piquillo pesto**</i>		
GREEK SALAD				12
	<i>Greek salad of heirloom tomato, cucumber, red onion, feta, bell peppers, olives, EVOO, and aged red wine vinegar</i>			
FARMERS SALAD				12
	<i>mixed greens, fennel, confit chickpeas, marinated goat feta, red wine vinaigrette</i>			
BURRATA & BEET SALAD				14
	<i>roasted baby beets, arugula, radishes, balsamic glazed figs, champagne vinaigrette</i>			
AVGOLEMONO				9
	<i>lemon-chicken rice soup</i>			
SALMON TARTARE				15
	<i>arugula, fennel, capers, lemon, fried pita croutons</i>			

MEZETHES

TYROPITA				13
	<i>marinated feta cheese wrapped in phyllo and fried with sesame and honey</i>			
KOLOKITHOKEFTEDES				13
	<i>fried zucchini cakes with feta, herbs, lemon, truffle yogurt</i>			
SPANAKOPITA				13
	<i>layers of phyllo stuffed with spinach and blend of Greek cheese</i>			
SAGANAKI				14
	<i>pan fried kefalograviera cheese, flambéed with brandy, lemon served with pita</i>			
KEFTEDES				14
	<i>freshly ground meatballs with herbs, bread crumbs, lemon dill beurre blanc</i>			
SPANAKORIZO				13
	<i>risotto cakes stuffed with spinach and cheese in a wild mushroom velouté</i>			

STEAMED CLAMS	15
<i>housemade Greek sausage, Mediterranean beurre blanc, pita</i>	
OCTOPUS	18
<i>chickpea salad, lemon scented EVOO</i>	
FRIED CALAMARI	14
<i>romesco aioli</i>	
MUSSELS SAGANAKI	17
<i>mussels sauteed in tomato, onion, garlic, pepper, ouzo, butter, and feta</i>	
LOCAL SHRIMP	15
<i>simmered in ouzo, tomato-pepper sauce with blistered cheese, white anchovy vinaigrette</i>	

MAIN DISHES

PASTITSIO	23
<i>baked layers of aromatic ground beef, pasta, bechamel, whipped ricotta</i>	
GRILLED SALMON*	28
<i>spinach rice, lemon beurre blanc, braised horta-greens, skordalia</i>	
LOCAL FISH	30
<i>tomato and ouzo braised local fish, herbed couscous, horta-greens</i>	
WHOLE BRANZINO	34
<i>char-grilled 1 1/2 lb "Mediterranean sea bass" with lemon - herb EVOO and quinoa salad</i>	
KAKAVIA	29
<i>local fish, shrimp, squid, clams, and mussels in a light lemon and tomato broth over fresh Greek pasta</i>	
ROASTED CHICKEN	24
<i>feta brined boneless chicken, stewed beans, wilted greens with piquillo pepper pesto</i>	
BRAISED PORK SHANK	28
<i>red wine braised, goat cheese smashed potatoes, grilled scallion gremolata</i>	
LAMB PORTERHOUSE CHOPS	38
<i>marinated bone-in American lamb, char-grilled, lemon potatoes, harissa yogurt, chimmichurri</i>	
RIBEYE*	36
<i>char-grilled, yiayia's potatoes, chermoula, rosemary butter</i>	

SIDES

7

ROASTED BEETS	HORTA	GOAT CHEESE POTATOES
<i>feta, herbs</i>	<i>braised greens, Greek cheeses, preserved lemon</i>	<i>smashed, lemon, scallion</i>
CRISPY BRUSSELS SPROUTS		YIAYIA'S POTATOES
<i>mint chimichurri</i>		<i>fried with feta and herbs</i>

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**CONTAINS NUTS