

## FIRST COURSE

### **FRENCH ONION SOUP**

**CUP \$8 | BOWL \$11**

Caramelized onion, vegetable broth, crostini, gruyere

**SOUP DU JOUR - CUP \$8 | BOWL \$11**

### **CHARCUTERIE BOARD - \$20**

Assorted cured meats and cheeses, cornichons, whole grain mustard, crostini

### **DIP DUO - \$14**

Artichoke Hummus - House-made hummus with artichoke bruschetta, EVOO & herbs.

Whipped Feta Dip - Greek yogurt, feta, dill, tomato, cucumber, carrot, warm pita.

### **CRISPY BRUSSELS - \$11**

Goat cheese, balsamic reduction, red pepper flake

## NIAGARA COLD PLATES

### **NICOISE - \$18**

Tuna, cucumber, tomato, haricots verts, artichoke hearts, hard-boiled egg, olives, roasted baby potatoes, lemon-Dijon vinaigrette

### **BEEF AND BURRATA - \$14**

Burrata, roasted beets, balsamic reduction, supremed orange, toasted pepitas

### **SHRIMP COCKTAIL - \$13**

6 jumbo shrimp, house cocktail, lemon wedges



## BISTRO PLATES

### **STUFFED BANANA PEPPER - \$15**

5 cheese blend (cream cheese, parmesan, bleu cheese, grana padano, romano) anchovy, bread crumb, served with warm bread

### **MOULES-FRITES - \$18**

Mussels in white wine butter broth.  
Parmesan-herb fries, house aioli & ketchup

### **KEFTEDES PLATE - \$ 19**

Herbed meatballs, Greek salad, vinaigrette, tzatziki, warm pita

### **GREEK RICE BOWL - \$16**

Marinated chicken, olives, artichoke hearts, feta, chickpeas, parsley, tzatziki

### **VEGGIE RICE BOWL- \$15**

Sweet potato, kale, pickled beets & carrots, radish, pepitas, avocado sauce

### **SHRIMP BOWL - \$16**

Pickled carrot, marinated cucumber, kale, radish, spicy mayo, lemon wedge

### **PAN BAGNAT - \$16**

Tuna, EVOO, herbs, olives, red onion, artichoke, capers, served with warm bread

### **ROASTED VEGGIE - \$15**

Hummus, roasted zucchini, cauliflower, red onion, tomato, pickled carrot, herbs, EVOO, served with warm bread

## SIDES

**PARMESAN FRIES - \$5**

**HARICOT VERT - \$3**

**RICE - \$3**

**RATATOUILLE - \$4**

**MARINATED OLIVES - \$4**

**GIARDINIERA - \$4**