



SYMPOSIA

SHARE

Roasted Beet 16

whipped feta, pickled strawberry, green harissa, dukkah spice

Spanish Octopus 21

confit yukon potato, chorizo iberico, romesco, alioli, parsley

Tenderloin Vol au Vent 19

cremini mushroom, heirloom cherry tomato, feta, puff pastry, pinot noir demi-glace

Calamari 18

lemon beurre blanc, pepperoncini, capers

Cured Olives & Feta 13

castelvetrano, beldi, kalamata olive, olive oil, aromatics, feta

Hummus & Pita 15

piment d'espelette, preserved lemon, confit garlic, red pepper, parsley, feta, olive oil

Roasted Tomato Bisque 10

roma tomato, basil pesto, pecorino romano

SALAD

Spinach & Hazelnut 16

broad leaf spinach, hazelnut, speck, champagne vinaigrette, clementine

Greek 14

beet, romaine, kalamata, feta, red onion, tomato, cucumber, chickpea, creamy greek

Bibb Citrus Radish 14

bibb lettuce, red onion, radishes, reduced citrus vinaigrette, chive, citrus segment

Caesar 13

romaine, pecorino romano, lemon, crouton, caesar dressing

MAIN

Scottish Salmon 36

beet agredoux, salt roasted beet, crème fraîche, greek relish, beet green couscous, za'atar

Scallop 47

thyme beurre blanc, celery root puree, arugula, pear, pomegranate, ricotta salata

Lobster Bucatini 54

bucatini pasta, greek olive oil, garlic, light arrabbiata sauce, fried parsley

Braised Short Rib 39

whipped garlic potatoes, asparagus, red wine demi glace

Mediterranean Branzino 43

whole, deboned, salsa verde

Amish Bird 36

half bird, spicy harissa, crème fraîche

A LA CARTE

Prime Filet 45

8 oz

Prime Ribeye 56

16 oz

Australian Lamb Chop 52

half rack, tzatziki

SIDES

Garlic Yukon Mash 12

confit garlic, crème fraîche, chive

Roasted Carrot 12

za'atar, harissa, parsley, mint, hazelnut, greek yogurt, honey

Roasted Potato 12

maldon salt, clarified butter, herbs

Shaved Brussels 13

golden raisin, maple sherry reduction

Creamed Spinach 13

cream, feta, nutmeg, confit garlic, puff, za'atar