



Khione - goddess of snow / Pronunciation- hee-oh-nee

25 Mill St Brunswick ME 04011 207-406-2847

Mezethes served with housemade village style bread	\$4 each
Tzatziki- Greek goat yogurt, garlic, dill, cuke	Skorthalia – potato, garlic, vinegar, oil
Taramosalata- cod roe, lemon, oil, bread	Fava- Santorini fava, garlic, onions, vinegar
Htipiti- feta, grilled hot & sweet pepper	

Orektika-Salates

Htapodi Scharas- grilled octopus with pickled onions, olives, caper berries and Dafni Olive Oil	14
Vareniki- Pontic Greek stuffed pasta with feta and nutmeg; brown butter-lemon sauce	14
Hortopita- baked filo pie with spinach, swiss chard, carrot, scallions and herbs	10
Revithokeftedes- baked chickpea fritters with parsley, cumin and garlic; with Greek yogurt	10
Feta Saganaki- pan-fried pistachio crusted feta with Greek Attiki honey	10
Fakes Salata- lentil salad with fennel, scallions, dill, mint and kalamata olives	8
Patzaria Salata- roasted beet salad with walnuts and skorthalia	8
Horta- braised greens with garlic, red wine vinegar and olive oil	6

Kyrios Piata

Psissa me Fava- roasted halibut with Santorini fava, grilled asparagus and parsley-caper sauce	28
Kouneli me Portokali- roasted rabbit leg with orange, white wine, leeks and trahana (Greek grain)	28
Katsikaki Kleftiko- baked goat in parchment paper with onions, potatoes and mushrooms	24
Arni Paithakia– grilled lamb loin chops with roasted lemon potatoes and fennel	28

T-Shirts (\$18) and hoodies (\$35) are available for purchase!

Substitutions are discouraged – 20% gratuity may be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness