

MEZEDES

*SPANAKOPITA Spinach, feta, leeks, scallions and dill baked in phyllo	6
*MELIZANOSALATA Traditional roasted baby eggplant spread with grilled pita	5
*DOLMADES Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves served with tzatziki	7
*SAGANAKI Kefalograviera cheese pan fried with lemon	10
*ESTIA CHIPS Zucchini and eggplant fried crispy served with tzatziki	12
OCTOPODI Grilled and marinated octopus, sliced and served over red and sweet onions, dressed with grilled peppers, capers and red wine vinaigrette	16
YEMISTA KALAMARAKIA Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil	12
KALAMARAKIA TIGANITA Fresh calamari fried tender, served with a spicy tomato sauce	10
SOUP OF THE DAY Chef's daily soup	

SALATES

*HORIATIKI SALATA "Country salad" with tomatoes, cucumbers, green peppers, red onions, feta and olives dressed with a red wine vinaigrette Add Chicken - 4 Add Shrimp - 9	12
KOTOPOULO SALATA Baby green romaine, caper dill dressing, feta cheese, oregano croutons, grated kefalograviera cheese, and grilled marinated chicken	14
GRILLED TUNA SALATA Sliced rare tuna served with mixed greens tossed with cucumbers, diced tomatoes, green apples, walnuts and feta cheese	16
MEDITERRANEAN SALATA Grilled eggplant, red peppers, cherry tomatoes, romaine lettuce, Kalamata olives and balsamic vinaigrette topped with fried calamari and feta cheese	14

SANDWICHES

FILET MIGNON PITA SOUVLAKI Filet and Vidalia onions grilled served on a pita with oregano fries, tomato, lettuce and tzatziki, served with Greek fries and mixed greens	13
ESTIA BURGER Ground sirloin topped with caramelized onions and kasseri cheese served on a brioche roll with lettuce, tomato, and a side of Greek fries	10
TUNA BURGER Yellow-fin tuna crusted with sesame seeds grilled served with mustard aioli mixed greens and Greek fries	13
CRAB CAKE BURGER Maryland Style crab cake served on a roll with mustard aioli, mixed greens and Greek fries	16
KOTOPOULO SALATA PITA Romaine lettuce, feta cheese and oregano croutons tossed with caper dill dressing wrapped in a pita with grilled chicken and served with Greek fries	12

*Indicates Vegetarian Items

20% Gratuity will be charged for parties of 6 or more

CHAMPAGNE BRUNCH

Compliments of Estia, Your Choice of beverage with Champagne Brunch selection:
Bloody Mary, Screwdriver, Bellini, Mimosa, Campari, Champagne, Orange or Grapefruit Juice

AVGA TIGANITA	13
Three eggs your way served with Estia fried potatoes and sausage	
GREEK TOAST	14
Our version of French toast made with Tsoureki and served with maple syrup and fresh berries	
POACHED EGGS	14
Two poached eggs served in an herbed phyllo cup with sautéed spinach and roasted peppers, topped with hollandaise and a side of bacon	
SMOKED FISH PLATTER	17
Smoked salmon and white fish salad served with lettuce, tomatoes, onions, capers, hardboiled eggs, and a toasted bagel with cream cheese	
AVGA KAVOURIA	14
Home-style frittata made with fresh lump crab meat, asparagus, and kasseri cheese served in a cast iron skillet	
*AVGA SPANAKIA	12
A three egg omelet featuring a traditional combination of spinach, leeks, feta, tomato, and scallions served in a cast iron skillet	
AVGA ME KREAS	14
A country style omelet served in a skillet with bacon, sausage, potatoes, kefalograviera and kasseri cheese	

VILLAGE ENTREES

*PASTA ALA GRECCA	12
Rigatoni tossed with fresh spinach, basil and tomato sauce topped with grated feta and extra virgin olive oil Add Chicken - 4 Add Shrimp - 9	
MOUSSAKA	14
A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a Kefalograviera béchamel	
ARNI PIADAKIA	26
Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki	

SOUVLAKI PLATES

KOTOPOULO SOUVLAKI	12
Marinated chicken skewered with peppers and onions served with rice and mixed greens	
BIFTEKI SOUVLAKI	12
Ground beef and veal skewered and served with mixed greens and rice	
MIXED SEAFOOD SOUVLAKI	16
Shrimp, scallops and swordfish with sweet onions and cherry tomatoes served over mixed greens	

SEAFOOD ENTREES

XIFIAS SOUVLAKI	22
Marinated center loin cut swordfish served with grilled onion, peppers, and tomatoes with ladolemeno	
FISH OF THE DAY	14
Chef's daily choice of fish served over brian vegetables	
HALIBUT	22
Grilled halibut steak, red onions, tomatoes, and peppers served with Kalamata olive tapenade	

SIDES -6-

*HORTA	*BRIAM VEGETABLES	*SPANAKORIZO
Wild wilted greens	Baked vegetable stew	Spinach rice
*WHIPPED POTATOES	*ASPARAGUS	*POTATO TIGANITES
Whipped Yukon potatoes	With crumbled feta	Fried potatoes
*POTATO LADORIGANI	*GRILLED VEGETABLES	
Roasted potatoes	Served with yogurt	