

Signature Cocktails

Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our lemonade. \$15

New York, NY

LIV Spirits Rough Rider Rye, sweet vermouth, Jack Rudy aromatic bitters, wild Amarena cherries, fresh orange juice on the rim \$15

Vitamin Sí

Milagro® silver tequila, Triple Sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks \$15

BA-DA-VING!

When Sopranos's alum Joey Pants endorses a vodka, it is a great one! Ving organic KLC super-pure vodka, organic agave, lime, cucumber ice cube, lemon twist, seltzer splash. \$15

Hail Mary

Red and green bell pepper infused New Amsterdam® vodka, homemade bloody Mary mix, celery salted rim. \$15

Frappetini

The espresso martini taken to another level. Mr. Black, Baileys, New Amsterdam Vodka, Frappe Coffee \$15

Cosmogranate

Tito's Vodka, Triple Sec, fresh lime. pomegranate juice. \$15

Ma-Ma-Ma My Mimosa

Sparkling Pointe Cuvee Carnival, Orange Infused New Amsterdam® Vodka, orange juice. \$16

Hardshore Negroni

Hardshore Gin from Maine, Campari, 9diDANTE Inferno Rosso Vermouth, Tempus Fugit Spirits Gran Classico Bitter \$16

Yiasou Málaga

Inspired by a trip to Spain, Larios 12 botanicals premium Spanish gin, Fever Tree elderberry tonic, lime zest, Amarena cherry \$16

Puttin' on the Spritz

Sparkling Pointe Cuvee Carnival, Pamplemousse rose. \$16

Hellenic Lemonade

Famous since 1976	\$4.95
Double the lemonade 32 oz.	\$9.90
Arnold Palmer (Iced tea and Hellenic lemonade)	\$5.50
Danger-Ade (Fresh raspberry infused New Amsterdam® vodka in our lemonade)	\$15.00

Drinks & Shakes

Sparkling Water (.750 L)	\$8.95
Sparkling Water (.250 L)	\$4.95
Still Spring Water (1L)	\$7.95
Pepsi, Diet Pepsi, Starry, Schwepps Ginger Ale, Dr. Pepper	\$3.95
Hot Chocolate	\$3.95
Chocolate or Vanilla Egg Cream	\$6.95
Hellenic gelato milk shake chocolate, vanilla... any flavor	\$10.75

Coffee & Tea

Frappe (Hand Frothed Greek Iced Coffee)	\$6.50
Loumidis® Greek Coffee (Demitasse)	\$4.25
Vasillarios® Coffee	\$3.25
Vasillarios® Naturally Decaffeinated Coffee	\$3.50
Numi Organic Teas	\$3.50

Pints On Tap \$9

NoFo Brew Co. Hold Me Closer Tiny Lager
NoFo Brew Co. Run the Juice IPA
Shelter Island 114 East Coast IPA
Lagunitas IPA
Narraganset Lager
Blue Moon Pale Ale

Bottled Beers \$8

Alpha, Greece Lager
Alhambra 1925, Spain Pilsner
Carlsberg, Denmark Pale Lager
Corona
Dog Fish 60 Minute IPA
Coors Light
Voodoo Ranger Juice Force IPA
Stone Delicious IPA Gluten Removed
Corona Cero Non-Alcoholic

Fruition Mixology \$10

Blueberry
Coconut
Lychee
Pineapple
Raspberry

Inform us of any allergies before you order.

Long Island

Bedell Musee \$16/54

Bordeaux style, dark fruits, bold tannins

Cabernet Franc, Anthony Nappa Wines \$14/52

"Bordo Antico," first certified organic wine made in NY

Cabernet Franc, Bedell \$14/52

Fresh black cherry, black currant, juicy finish

Malbec, Anthony Nappa, "La Strega" \$14/52

89 Pts. Wine Enthusiast, Organic, plum, blueberry, chocolate

Merlot, Estate, Lieb Cellars \$14/52

bright raspberry, violet, mild tannins

Bubbly, Sparkling Pointe Cuvee Carnival \$17/66

strawberry, tropical fruits, and cherry blossom.

Chardonnay, Macari, Reserve \$15/54

vanilla, ripe pear, tropical notes, round, creamy

Chardonnay, Pellegrini Vineyards \$14/52

vanilla, ripe pear, tropical notes, round, creamy

Pinot Grigio, Suhru \$14/52

citrus aromas, lime, grapefruit

Reisling, Suhru \$13/46

dry, apricot, clementine, peach

Sauvignon Blanc, Estate, Jamesport \$14/52

strong summer fruit, dry, buttery oak

White, Gallery, Bedell \$15/54

full body, tropical fruit, mango, vanilla

Bedell Rose \$14/52

elegant, refreshing acidity, savory minerality

Rosé, Lieb Cellars, Bridge Lane \$13/43

dry, bright acidity, complex fruit

California

Cabernet Sauvignon, Cupcake Vineyards \$13/43

blackberry, dark cherry, cassis

Cabernet Sauvignon, Hess, Shirtail Ranch \$15/54

blackberry, wild cherry, light tannins

Glenbrook Cabernet \$14/52

Bold dark berry, light tanins

Pinot Noir, Cline \$14/52

silky layers of raspberry, dark chocolate and lilac.

Pinot Noir, Dusoil, Lodi \$14/52

red cherries, wild strawberry, clove

Glenbrook Chard \$14/52

Buttery, light oak, crisp minerality

Greece

Red, Liatiko, Dafnios \$14/52

intense winter fruit, mountain thyme, dry

Retsina, Mylonas \$14/52

peach, mastic, mango and lemon

White, Zoe, Domaine Skouros \$13/42

crushed blossoms, citrusy, jasmine, mint

Rosé, Zoe, Domaine Skouros \$13/42

ripe cherries, raspberries, flowers, rose petal

Other Regions

Spain, David Phinney, "E" Locations \$15/54

black fruit, opulent, voluptuously textured

New Zealand, Sauv Blanc, Locations NZ \$15/54

white currants, gooseberries, tropical fruits, preserved lemon

South Africa, Sauvignon Blanc, Margaret \$13/42

Lime zest, dried apricot, green apple, hints earthy greens

The Wine Flight

Select four of our wines above. Four mini carafes (two glasses) served on a wine barrel stave \$28 and up.



Digestif

Sparkling Pointe Cuvee Carnival, Long Island Sparkling \$17

Metaxa Five Star Greek Cognac \$13

Ouzo 12 \$13

Port

Sandeman Tawny Port 20YR \$19

Cockburn Ruby Port \$17

Graham's LBV Port \$13

Brandy (2oz)

Courvoisier VS \$19

Bourbon and Rye (2oz)

Angel's Envy Rye \$22

Woodford Reserve Double Oak \$18

Knob Creek, 9 year old \$15

Blanton's Single Barrel \$22

Bulleit Bourbon \$13

Maker's Mark \$13

Scotch (2oz)

McCallan 18 YR Highland Double Cask \$53

Johnie Walker Blue \$42

McCallan 12 YR Single Malt \$24

Glenlivet 12YR Single Malt \$19

Johnie Walker Black 12 YR \$19

Johnnie Walker Red \$13

Glenfiddich Special Reserve Single Malt \$15

Whiskey (2oz)

Ohishi, Sherry Cask aged \$19

Tin Cup from Colorado, very smooth. \$13

Pine Barrens Long Island Single Malt Whiskey \$19

The Appetizers

Dips On Pita

Hummus (GF)(V) \$11.95
Homemade blended chickpeas, tahini,
garlic, lemon, olive oil

Eggplant (GF) \$15.50
Baked eggplant, feta, onions, egg,
parsley, touch of mayonnaise

Tzatziki (GF) \$8.95
Our signature rich, thick yogurt sauce,
fresh cucumbers and garlic

Split pea (GF) \$13.25
A creamy spread of split pea, scallions
and dill, fresh lemon and olive oil

Taramasalata \$14.25
Silky blend of cured roe, bread, olive
oil, onion

Cheese Please

Saganaki (GF) \$16.50
Baked Kefalograviera cheese, lemon,
oregano, olive oil

Saganaki with Tomatoes (GF) \$18.95
Baked Kefalograviera cheese over
bubbling marinated tomatoes

Grilled Haloumi (GF) \$16.50
Cyprian cheese, fresh tomatoes,
Kalamata olives

Feta & Olives (GF) \$20.95
Arahova Feta, cracked green olives,
kalamata olives, pepperoncini, EVOO

Filo & Friends

Handmade Dolmades (GF)(V) \$13.50
Grapevine leaves, rice, dill,
caramelized onions

Skordalia (V) \$15.50
Creamy garlic sauce over fried
eggplant and zucchini

Red Beets Skordalia (V) \$18.75
Sweet red beets, garlic red wine
vinegar, skordalia sauce

Spanakopita \$15.50
Spinach, feta, scallion, dill, layers of
flaky fillo dough

Tiropitakia \$10.95
Five filo dough triangles with a
creamy feta cheese blend

Mini Spinach Rolls \$10.95
Three thick filo rolls of spinach and
feta, imported from Greece

Cauliflower Croquettes \$14.95
Cauliflower, feta cheese, dill, eggs,
Tirokafteri (feta, sour cream, and
pepperoncini)

Chicken Fingers \$12.95
Fried, hand-breaded chicken breast,
homemade honey mustard.

Fried Calamari* \$18.95
Crisp, flaky and tender with
skordalia sauce

Cracked Green Olives \$9.95
Re-cured Colossal Green Olives,
corriander, garlic, lemon, EVOO

The Small Plate

Choose any three or five items above. NO SAGANAKI OR FETA \$21.95/ \$30.95

Add rainbow carrots and cucumbers \$5.50 or gluten-free pita \$3.25

Items marked GF and V can be made Gluten Free or Vegan upon request. Inform us of any allergies before you order.

*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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The Soups

We only use organic chicken stock, or all-natural beef and vegan soup bases!

	Bowl	1/2 Bowl	Quart (To Go)
Organic Avgolemono / Soup of the Day	\$10.95	\$7.95	\$17.75

The Salads

All salads served with pita. Gluten-free pita \$3.25

Horiatiki (V)(GF)	Chopped country-style Greek salad, cherry tomatoes, cucumbers, celery, olives, red bell peppers, sliced cubanelle peppers, red onions, feta, homemade EVOO, sea-salt, red-wine vinaigrette.	\$19.75
Hellenic's House (V)(GF)	Served since 1976! Iceberg lettuce, tomatoes, marinated onions, Kalamata olives, feta, anchovies, John's Original Dressing. Baby \$10.95, Small \$14.25, Large \$18.75	
Ospria salad	String beans, canellini beans, chick peas, kidney beans, marinated onions.	\$13.25
Cabbage salad	Shredded red and green cabbage, carrots, garlic, red wine vinaigrette.	\$10.95
	<i>Add beef gyro, chicken souvlaki, falafel or sliced grilled chicken breast to your salad \$9.95</i>	
	<i>Add leg of lamb souvlaki, Berkshire Pork souvlaki, grilled Ahi Tuna steak or sautéed shrimp \$15.50</i>	

Sides

Small/Large Tzatziki	\$2.75/\$8.75
Skordalia	\$2.75
Single Dolmada	\$2.75
Marinated Tomatoes and/or Onions	\$8.75
Taramasalata	\$8.75
Hummus	\$8.75
Kalamata Olives	\$8.75
Side of Gyro meat	\$11.95
Side of Falafel	\$11.95

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Hellenic Specialties and Entrees

STEP 1: Choose Your Protein

◆ Berkshire Pork Souvlaki Skewer* ◆ Chicken Souvlaki ◆ Leg of Lamb Souvlaki*
◆ Sliced Beef Gyro ◆ Falafel

STEP 2: Choose Your Plating

The Sandwich (GF) - open or wrapped

Chicken Souvlaki, Beef Gyro or Falafel \$18.75
Lamb or Berkshire Pork \$24.25

Over Rice (GF)

Rice cooked in organic chicken broth \$22.95
Lamb or Berkshire Pork \$28.75

The Platter (GF)

Double the meat, over fries or rice \$30.75
Lamb or Berkshire Pork \$39.95

The Skewer (GF)

No tomatoes or onions. Chicken \$14.25
Lamb or Berkshire Pork \$19.75

STEP 3: Choose Your Toppings

Served on grilled pita bread, topped with COLD marinated tomatoes & onions, and tzatziki sauce
--- For a HOTTER entree, please order tomatoes, onions and sauce on the side ---

All items above can be made gluten-free EXCEPT Gyro. Gluten-free pita \$3.25

Moussaka

Eggplant, ground beef, golden brown potatoes,
tomato sauce, creamy béchamel \$33.95

Pastichio

Long tube noodles, ground beef, tomato sauce,
béchamel, haloumi & parmesian cheese. \$32.95

Shrimp, Spinach & Orzo*

Jumbo shrimp, sautéed bell peppers, scallions,
feta, fresh spinach, parmesan, orzo pasta. \$33.95

Lamb Youvetsi

Slow cooked lamb shank, orzo pasta, tomato,
kefalograviera cheese \$33.95

Leg of Lamb Bekri (GF)

Boneless, fork-tender, slow-cooked in merlot
wine, tomatoes, caramelized onions, Cyprian rice,
fresh baked vegetables. \$35.95

Grilled Chicken Breasts (GF)

garlic, olive oil, oregano, hint of lemon, fresh
baked vegetables, Cyprian-style rice \$29.95

The Power Bowl (GF)(V)

Sauteed canellini, kidney, string & garbanzo
beans, spinach and onions, fresh baked
vegetables, organic quinoa \$28.95
--add chicken souvlaki, chicken breast,
beef gyro, or falafel \$9.95
--add lamb souvlaki*, Berkshire Pork* or
sauteed shrimp, or Ahi Tuna \$15.50

The Feast

Berkshire Pork Souvlaki*, chicken souvlaki, beef
gyro, calamari, spinach pie, dolmades, fried
eggplant, fried zucchini, tzatziki sauce,
taramasalata and skordalia sauce. A complete
feast for two or four people. A delectable share for
four or eight \$115.95/\$164.95

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The 8 Ounce Burgers

For the Purist* (GF)

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic. \$19.95

The Grecian* (GF)

We've been serving this burger for over thirty years. Your choice of eight ounces of beef mixed with our marinated onions, green bell peppers and garlic. \$21.95

The Inhaler* (GF)

Our classic eight ounce burger with a slice of beefsteak tomato and a dollop of "tirokafteri," a spicy sauce made with feta, sour cream and pepperoncini on a buttered bun. \$21.95

Falasopher (V) (GF)

Our Homemade falafel burger, hummus, roasted red peppers, cabbage salad. Choice of steak fries, sweet potato fries, fresh-cut fries, fresh baked veggies, or yellow rice. \$22.95

Served with homemade coleslaw, a pickle and fresh homemade pickled vegetables and a choice of steak or fresh-cut fries, sweet potato fries, yellow rice or fresh baked vegetables.

The Sandwiches

The Clubs (GF)

In 1983, The NY Times called our Turkey Club, "The Best Turkey Club this side of the hemisphere!" Freshly prepared Turkey Breast on premise or Beef Burger* \$23.95

The Yianni (GF)

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, homemade honey mustard, grilled tomato, on toasted ciabattini \$21.95

The Norm (GF)

Thinly sliced, marinated and smoked Rib Eye steak, served on marble rye with swiss, homemade horseradish honey mustard \$22.95

The Harvey (GF)

Yellow Fin Tuna salad, celery, mayonaise, lettuce, tomato and melted cheddar on ciabattini \$19.95

The Toppings

American cheese or grilled onions \$2.25. Swiss or cheddar \$3.25. Feta, bacon, grilled mushrooms or marinated tomatoes/onions \$4.50

Served on pita bread, ciabattini, organic sprouted whole wheat or gluten-free bread \$2.95. On gluten-free pita bread \$3.25

The Sides

Steak fries or fresh cut fries \$6.95

Yellow rice or orzo pasta \$6.95

Oven roasted lemon potatoes, large order of steak fries \$11.95

Fresh baked vegetables or sauteed fresh spinach \$11.95

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Homemade Hellenic Gelato

Visit our brand new gelato bar inside! All flavors made to order, from scratch on premise using quality eggs, milk, cream and sugar. That's it!

Small Gelato \$7.50

Waffle Cone +\$1

Large Gelato \$10.50

Waffle Cone +\$1

Gelato Flight \$12.75

Choose three... great for sharing!

Hellenic's Gelato Sundae \$12.75

Vanilla gelato, amarena cherries, organic bananas, candied walnuts, chocolate sauce, homemade whipped cream.

Your Gelato Sundae, Your Way \$12.75

Homemade whipped cream, choose one sauce and three toppings below.

Gelato Toppings \$1.25 each

Caramel or chocolate sauce

Biscotti, Amarena cherries, candied pecans, slivered almonds, Oreo cookie crumbles, Reese's peanut butter cup pieces, plain M&Ms.

Hellenic Desserts

Ask about our freshly prepared dessert specials!

Baklava \$10.95

Walnuts and almonds, between layers of flaky fillo, homemade cinnamon syrup

(GF) Carrot Cake \$10.95

Pineapple cream cheese icing.

Galaktobouriko \$10.95

Warm semolina custard filling between layers of fillo, homemade cinnamon syrup.

New York Style Cheesecake \$10.95

The ultimate! Very creamy and moist.

Oreo™ cookie cake \$10.95

America's favorite cookie, our cake.

(GF) Rice Pudding \$7.50

Grandma's recipe.

Kids 12 and Under

Includes CHOICE OF: french fries, yellow rice, fresh baked veggies or Greek orzo pasta and a small juice, milk or soda

1/4 lb Grilled Hebrew National Frankfurter \$11.50

Grilled Cheese \$13.25

Chicken Fingers \$13.25

Orzo with Butter and Fresh Baked Veggies (no other sides) \$10.50

4 oz Cheese Burger \$13.25

Tuna Melt \$13.25

Chicken Stick (tzatziki upon request) \$13.25

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Breakfast is served...

We only use organic eggs, pure maple syrup and real butter!

GF

*Wagyu Hash

Wagyu Kobe corned beef, German potatoes, diced onions, red and green bell peppers, from scratch, two poached eggs. \$17.95

*The Ultimate Fl

We make our own Polish cheese and raisin babka on premise, into French toast! \$14.25

Classic French toast \$10.95

*Papou the Sailor

Signature spinach and feta omelet made with our own spinach pie. \$15.50

GF

*Trio Bel Canto

Three chopped dolmades, hand-wrapped, stuffed grapevine leaves in an omelet. \$15.50

GF

*George's Fave

Fresh spinach, mushrooms, feta and Swiss \$15.50

Comes with white, rye or whole wheat toast. Substitute toast for English muffin, corn muffin, Babka, pita, ciabattini, Kaiser roll, gluten free bread, sprouted organic wheat bread \$2.95 Gluten-free pita \$3.25 extra.

GF

*Go West

The un-classic Western Omelet, marinated onions, bell peppers, diced ham. \$14.25

GF

*Farmer's Pride

Two organic eggs, sprouted organic wheat toast, organic hash browns, organic seasonings. \$15.50

GF

*The Contractor

*Two organic eggs your way, bacon or sausage, American, Swiss or cheddar on a Kaiser roll. AS A SANDWICH ONLY \$10.95

*Closer to the Heart

Organic Scottish Pin Oats cooked to order, fresh blueberries, maple syrup, raw sugar & cream, all separate \$10.95

GF

*Greek Skinny

Rich, Thick, Low-Fat Greek Fage® Yogurt, granola, blueberries, honey. \$10.95

The Hotcake Factory

(NEVER an extra charge for real maple syrup)

One Hotcake \$8.75

Two Hotcakes \$11.95

*Our Famous Classic

*Organic Gluten Free + \$2

Add blueberries, organic bananas or chocolate chips + \$3.25 each

Eggs & Sides

GF *One Organic Egg any style \$8.75

GF *Two Organic Eggs any style \$10.95

GF Organic Hash Browns w/butter \$5.50

GF Home Fries or Steak Fries \$2.25

GF *Bacon or Sausage \$4.50

Corn or blueberry muffin \$3.95

Jumbo English muffin, or ciabattini \$3.95

Toasted Homemade Babka \$5.95

V GF Gluten free toast, sprouted wheat \$3.95

White, rye, wheat, buttered roll or pita \$2.95

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Breakfast is served...

...until 11:30am

We only use organic eggs, pure maple syrup and real butter!

Your Omelet, Your Way

Make your own organic two egg omelet by adding the items below. Starting price \$10.95

Goat Cheese \$4.25	Dolma \$2.75
American Cheese \$3.25	Roasted Red Peppers \$2.95
Swiss Cheese or Cheddar \$4.50	Green Peppers \$2.25
Extra Egg or Whites \$2.25	Tomatoes \$1.95
Feta \$4.95	Onions \$1.95
Saganaki Cheese \$5.50	Mushrooms \$3.25
Bacon or Sausage \$4.50	Fresh Spinach \$2.50
Haloumi Cheese \$5.50	

Your Frittata, Your Way

Choose any three above, please allow a little extra time \$17.95

Coffee & Tea

Frappe (Hand Frothed Greek Iced Coffee) \$6.50
Loumides® Greek Coffee (Demitasse) \$4.25
Vasillarios® Coffee \$3.25
Vasillarios® Naturally Decaffeinated Coffee \$3.50
Numi Organic Teas \$3.50

Juice & Milk

Orange, Apple, Cranberry, Pineapple, V8, Milk & Chocolate Milk

Small 6oz. \$3.75

Large 12oz. \$4.50

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