

DEEP-FRIED FETA Our signature dish!

Multiple years crowned as Charleston's best appetizer! Batter-dipped cubes of feta cheese garnished with diced tomato, cucumber and onion, topped with Kalamata olives. Served on sliced pita, lightly draped with Yia Yia's dressing \$10

DEEP-FRIED FETA SUPREME

A play on our famous original feta, wrapped with gyro meat and batter-coated \$12

SOUVLAKI BEEF TENDERLOIN OR CHICKEN A chargrilled skewer with onion and mixed sweet peppers, served on a garnish of Adelphia rice Beef \$12 / Chicken \$10

GREEK QUESADILLA

Large 12" flour tortilla stuffed with traditional gyro meat, feta, melted cheese, onion, diced cucumber and tomatoes, topped with Kalamata olives. Served with tzatziki sauce \$12

AHI TUNA

Lightly seared and served on a bed of Adelphia rice with Asian and wasabi splash \$16

GYRO MAC N' CHEESE Cheddar mac n' cheese topped with gyro meat, feta, scallions and cheese blend \$9

GREEK STUFFED MUSHROOMS

Seasoned mushroom caps stuffed with shrimp, gyro meat, garlic, onion and mixed sweet peppers. Lightly breaded and topped with a generous portion of mozzarella cheese \$9

GREEK NACHOS

Deep fried pita chips stacked high with gyro meat, spicy feta, nacho cheese topped with tomato, onion, cucumber and Kalamata olives \$13

NACHOS GRANDE

Tortilla chips stacked with melted cheddar cheese, house bean chili, lettuce and tomato, topped with freshly sliced green onion and jalapeño. Served with salsa and sour cream \$12 Add chicken or gyro meat for \$5

BEEF OR CHICKEN SLIDERS

(3) Topped with sautéed onions and your choice of cheese \$9

HAWAIIAN CHICKEN SKEWER

Grilled BBQ chunks of chicken with pineapple, onion and mixed sweet peppers served on a garnish of Adelphia rice \$11

CHEESY GARLIC BAKED SHRIMP

Four jumbo shrimp topped with garlic and cheese served over a bed of fresh spinach \$11

💛 PORK WINGS BASKET

Two meaty 4 oz. pork shank wings. House-seasoned with choice of wing sauce. Served with waffle fries \$10

DOUBLE PLAY PLATTER

Two Angus beef sliders with cheese, onion and six wings \$13

TRIPLE PLAY PLATTER

Two Angus beef sliders with cheese, onion, four wings, two pieces of deep-fried feta \$15

HALF PRICE ANY APPETIZER IN THIS BOX every Thursday 6-8PMI

FISH N° CHIPS

Founders IPA beer battered cod served with waffle fries or chips \$8

SPINACH ARTICHOKE DIP & PITA CHIPS

Creamy Parmesan sauce, mixed with diced artichokes and chopped spinach, topped with diced tomatoes. Served with crispy pita chips \$8

NACHO CHIPS

Pick one dip! Nacho cheese, house salsa, or con queso with unlimited chips \$6 Add any extra dip for \$3

JALAPENO POPPERS

Red jalapeño pepper halves stuffed with tangy chili cream cheese covered in seasoned crisp breadcrumbs with red and green chili flakes. Served with ranch dressing \$8

DEEP-FRIED PICKLES

Crispy dill pickle spears coated with beer batter, served with Adelphia sauce \$8

ZESTY QUESO GYRO DIP & PITA CHIPS White cheese queso dip and spicy gyro meat, served with crispy pita chips \$7







GREEK SALAD

Fresh garden greens with tomato, cucumber, onion, mixed sweet peppers, Kalamata olives, pepperoncini and feta cheese, served with Yia Yia's dressing and pita \$9 Add Hummus on the side for \$3

TACO SALAD

Built in a large bowl-shaped tortilla shell with romaine lettuce, and assortment of mixed sweet peppers, corn, sautéed onion, tomato, Mexican seasoned ground beef, jalapeños, salsa and sour cream \$13

AHI TUNA SALAD

Ahi tuna atop fresh garden greens with tomato, cucumber, onion, mixed sweet peppers served with dressing of your choice and pita bread \$19

SPINACH SALAD

Topped with fresh strawberries, Mandarin oranges, onion, spicy toasted pecans, bleu cheese crumbles, served with house-made raspberry vinaigrette \$12

MEXICAN QUESADILLA

Large 12" flour tortilla stuffed with marinated chicken, freshly caramelized onion, mixed sweet peppers, Mexican cheese, topped with jalapeños, served with salsa and sour cream \$13

DOLMATHES House-made!

Four seasoned beef and rice grape leaf rolls, baked in lemon and olive oil, topped with diced tomatoes \$8



AWARD WINNING ADELPHIA SAUCE 24 HOUR DRY RUB ONELESS BONE-IN **VINGS** \$8 GS \$9

IGS \$10 GS \$11 **INGS** \$13 **INGS** \$18 **INGS** \$21 IGS \$12 INGS \$17 **INGS** \$20

Served with choice of sauce, celery and ranch or bleu cheese

GREEK VILLAGE SALAD

A variety of tomatoes, cucumber, onions, mixed sweet peppers, chickpeas, Kalamata olives and feta cheese, topped with Yia Yia's dressing and pita bread \$8

CHEF SALAD

Mixed greens, mixed bell peppers, tomatoes, onion, cucumber, topped with real bacon bits, fresh eggs, ham, marinated grilled chicken, turkey, Swiss and cheddar cheese \$14

CAESAR SALAD

Romaine and iceberg lettuce topped with Parmesan cheese, croutons and Caesar dressing \$8

CAPRESE SALAD

Mozzarella cheese, tomato and basil topped with olive oil and balsamic glaze \$8

CHECK OUT OUR NEW MERCH! Hats, t-shirts & polos now available



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

WING SAUCES:

ADELPHIA LEMON PEPPER

SWEET CHILI

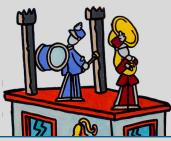
HOT

ADELPHIA/HOT MIXED

BBQ

ASIAN

PLAIN



BURGERS & SANDWICHE

Burgers & sandwiches served with your choice of waffle fries or kettle chips. Upgrade to sweet potato fries or beer-battered onion rings for \$3. Add cheese, sautéed onions, mushrooms, jalapeños or bacon for 85¢ each.



CHEESE SELECTIONS: CHEDDAR • SWISS • PROVOLONE • AMERICAN • FETA • BLEU CHEESE • GOUDA • PEPPER JACI

GREEK GYRO

Traditional Gyro meat wrapped in pita with lettuce, tomato, onion and Yia Yia's tzatziki sauce \$9 Low-carb version for \$8 May sub chicken. MEGALO SIZE your gyro for \$4

ADELPHILLY GYRO

Traditional Gyro meat, caramelized onion and mixed sweet peppers, smothered with provolone cheese and our secret sauce \$10

SPYROS HALF POUND STEAK BURGER

Chargrilled and topped with feta cheese, sautéed onion, tomato, cucumber and our spicy secret sauce. Served on an onion bun \$12

FRESH GROUND HALF POUND TURKEY BURGER

Flat grilled, served with lettuce, tomato, onion and a pickle spear \$9

MUSHROOM SWISS BURGER

Chargrilled topped with Swiss cheese, sautéed mushrooms and onions \$12

HALF-POUND STEAK BURGER

Chargrilled and topped with lettuce, tomato and onion. Served on an onion bun \$10

YIA YIA'S CHICKEN SANDWICH

Chargrilled chicken breast served with lettuce, tomato and onion \$9

ANGUS ROAST BEEF SANDWICH

Angus roast beef smothered with provolone cheese and caramelized onions. Served on garlic buttered sourdough bread with au jus \$10

THE HOMEWRECKER HOT DOG

Half pound kosher beef footlong hot dog served with chili, cheese blend, diced onion and coleslaw \$12

TRIPLE CROWN GRILLED CHEESE

Generous portions of aged sharp cheddar, Swiss and feta cheeses. Served on garlic buttered sourdough bread and a pickle spear \$9 Add gyro meat for \$4



ARTISAN VEGGIE WRAP

Garden variety of fresh vegetables, spinach, feta & cheese blend with hummus & salsa \$9

GRILLED CHICKEN TORTILLA WRAP

Marinated grilled chicken breast, lettuce, salsa and cheese blend \$10

BLACK & BLEU TORTILLA WRAP

Blackened grilled chicken, bleu cheese, bacon, tomato and lettuce \$10

THE THE



CHICKEN CAESAR TORTILLA WRAP

Marinated grilled chicken breast, fresh mixed greens with traditional Caesar dressing and Parmesan cheese \$10

SOUTHWEST TURKEY TORTILLA WRAP

Turkey breast, bacon, lettuce and cheese blend with house-made southwest salsa \$10



ENTRES Includes choice of one side and a side salad. Specialty side salad add \$2.50 Specialty side salad add \$2.50

GRILLED SALMON

8 oz. Chargrilled seasoned salmon filet, blackened or bourbon glaze, served on a bed of Adelphia rice \$24



GREEK GYRO PLATTER

Traditional gyro with megalo-sized meat portion \$13

SOUVLAKI

Choice of beef or chicken. Two large seasoned and chargrilled skewers with mixed sweet peppers and onions served on a bed of Adelphia rice \$24

PORK SHANKS Three tender grilled and seasoned 4 oz. pork shanks served with Greek coleslaw \$18

HI TUNA 8 oz. Lightly seared sushi-grade Ahi tuna on a bed of Adelphia rice \$28

FILET OF SIRLOIN

8 oz. Fresh-cut choice Angus sirloin with fresh Greek pesto for dipping \$18

NEW YORK STRIP 12 oz. Chargrilled New York strip \$20

STEAK PASTA

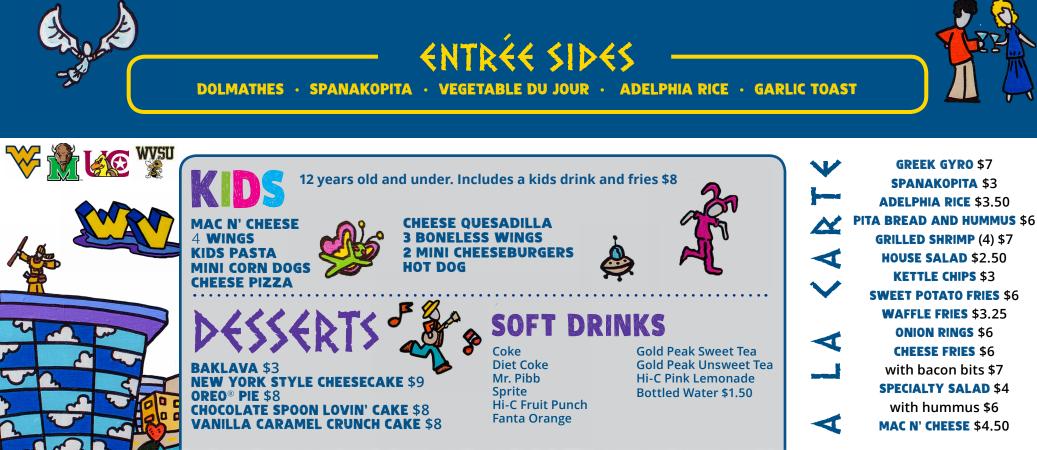
Fettuccine topped with our Angus sirloin in a Gorgonzola cream sauce \$20 Substitute Cajun chicken for steak

SEAFOOD PASTA

Fettuccine topped with shrimp and salmon in a white wine, garlic and olive oil sauce served with garlic toast \$20

<u>greek Chicken Pasta</u>

Tomatoes, Kalamata olives, feta cheese and marinated chicken in a white wine, garlic and olive oil sauce served over a bed of fettuccine with garlic toast \$18



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