

APPETIZERS

Tsatziki Cool dip of home pressed yogurt, cucumber, dill, garlic, Greek pita. 7

Kopanisti Spicy dip of feta, red pepper, chili pepper, Greek pita. 8

Hummus Mid-east dip of chickpea, tahini, garlic, lemon, Greek pita. 7

Dip Plate All three dips, Greek pita. 12

Falafel Mid-eastern chickpea, cilantro & parsley fritters. With hummus. 10

Hand Dusted Calamari Lightly breaded deep fried baby squid, with tsatziki sauce. 12

Spanakopita Two phyllo pastry pies with spinach, feta, herbs & spices. With tsatiki. 12

5 Cheese Garlic Bread Feta, goat's, cheddar, parmesan, mozza. 10

SALADS

"Athens" Greek Salad Romaine, grape tomato, cucumber, red onion, traditional Greek vinaigrette, oregano, feta, Kalamata olives, Greek pita. Full 12 Side 6.5

Calamari Salad Deep-fried calamari over a salad of tomato, cucumber, red onion, traditional Greek vinaigrette, oregano, feta, Kalamata olives, Greek pita. With tsatziki, Greek pita. 17

Caesar Salad Romaine lettuce, croutons, bacon bits, parmesan cheese, Caesar dressing, garlic bread.

*dressing contains Anchovies. Full 12 Side 6.5

Add Chicken 6

SEAFOOD

Haddock Fillet Lightly breaded pan-fried Atlantic haddock. With Greek roast potato, rice, Greek salad, tartar sauce. 20

Calamari & Chips Lightly breaded deep fried baby squid. With fries, Greek salad, tsatziki sauce. 18

PASTA

Chicken Parmesan Breaded chicken breast, tomato basil sauce, mozzarella. With spaghetti, meat sauce, Caesar salad, garlic bread. 20

Baked Lasagna Layered with meat sauce & mozzarella. Caesar salad, garlic bread. 18

Spaghetti with Meat Sauce Caesar salad, garlic bread. 17



Dine In!! Take Out Available.
Order Online or Call In. 902-422-1595
www.athensrestaurant.com

SOUVLAKIA

Dinner for One (2 skewers)

. With Greek salad, Greek pita, tsatziki, Greek roast potato & rice.
Chicken 20 Pork 20 Lamb 22 Shrimp 20

Dinner for Two (4 skewers)

With Greek salad, Greek pita, tsatziki, kopanisti, hummus, Greek roast potato & rice.

Chicken 20 Pork 20 Lamb 22 Shrimp 20

Pita (1 skewer) Chicken, pork, or lamb.
In Greek pita with tsatziki, tomato, onions. 10
*Lamb add \$1

Add a side; Ask your server.

SIDE SKEWERES

Chicken 6 Pork 6 Lamb 7 Shrimp 6

Greek Combo Dinner

2 skewers, choice of pork, chicken, lamb or shrimp.
1 choice, spanakopita, moussaka, pastitsio, falafel.
Served with Greek salad, Greek roast potato, rice. tsatziki, kopanisti, hummus, Greek pita. 32
*Lamb skewers add \$2

Kid's Menu (pre-teen)

Include choice of Greek salad or fries, kid's beverage & rice pudding or ice cream.

-Cheese Pizza 9 -Cheeseburger 9
-Spaghetti with Meat Sauce 9 -Chicken Tenders 9

GREEK SPECIALTIES

Served with Greek salad, Greek roast potato & rice.

Kleftiko Lamb Classic Greek, foil wrapped, lemon herb sauce, feta. 26

Moussaka Dinner Layered eggplant, zucchini, potato, spiced ground beef, béchamel. 20

Pastitsio Dinner Layers of noodles, spiced ground beef, béchamel. 20

Roast Lamb Oven roasted lamb leg with lamb au jus. 24

Spanakopita Dinner Two phyllo pastry pies with spinach, feta, herbs, spices, served with tsatziki. 20

GYROS

Seasoned chicken breast cooked on a vertical rotisserie

Pita In Greek pita with tsatziki, tomato, onions and French fries. Yes, fries in the pita!! 10

Add a side; Ask your server.

Bowl On lettuce with tomato, onions, cucumber, pickled beets, roasted red pepper, roasted tomatoes, olives, tsatziki. 16

Dinner Greek salad, Greek roast potato, rice, Greek pita, tsatziki. 20

FALAFEL

A mid-east classic. Chickpea, cilantro, parsley fritte

Pita In Greek pita with lettuce, tomato, onions, pickles, pickled turnip, hummus. 10

Add a side; Ask your server.

Bowl On lettuce with tomato, onions, cucumber, pickled turnip, pickles, roasted red pepper, roasted tomatoes, hummus. 16

Dinner Greek salad, Greek roast potato, rice, Greek pita, hummus. 20

SIDES

Greek Roasted Potato Lemon, Garlic, Oregano. 6.5

Greek Fries Feta, Greek dressing, oregano, lemon juice 6.5

Seasoned French Fries 5.5

Sweet Potato Fries With curry mayo. 6.5

Side Moussaka or Pastitsio. 12

SD Tsatziki, Hummus 2 per

SD Kopanisti, Feta, Kalamata Olives 2.5 per

Souvlaki Family Feasts (8 skewers)

Includes Greek salad, Greek pita, tsatziki, hummus, kopanisti, toum, Greek roast potato & rice.

Chicken 68 Pork 68 Lamb 76 Shrimp 68

Available For Take Away Only

BRUNCH (available daily until 3pm)

The Standard 2 eggs & one choice of thick sliced bacon, country style sausages, smoked country style ham, falafel. With seasoned potatoes, toast. 10

The Biggy 3 eggs, thick sliced bacon, country style sausages, smoked country style ham, seasoned potatoes, toast. 13

Pancakes 3 buttermilk pancakes, real NS maple syrup, butter. 11
With blueberries or chocolate chips add \$2

Eggs Benedict Poached eggs, country style ham, hollandaise, English muffin, seasoned potatoes. 13

Eggs Florentine Poached eggs, wilted spinach, hollandaise, English muffin, seasoned potatoes. 13

Greek Omelette 3 eggs, tomato, Kalamata olives, feta, toast, seasoned potatoes. 14

Western Melt Omelette 3 eggs, country style ham, onions, cheddar, toast, seasoned potatoes. 13

Big Greek Skillet 3 sunny side eggs on feta, Kalamata olives, tomato, onions, seasoned potatoes. With hollandaise, toast. 16

Bacon & Cheddar Skillet 3 sunny side eggs on smoked bacon, seasoned potatoes, cheddar. With hollandaise, toast. 15

The Kiddies (10 yrs & younger) 1 egg, 2 slices bacon, toast, potatoes, milk or juice. 8.5

***all brunch items include fresh fruit**

DESSERTS

Ekmek Shredded phyllo pastry, syrup, creamy custard with Grand Marnier, topped with whipped cream, almonds, pistachio. 7

Baklava Layer upon layer of phyllo pastry, butter, spiced almonds & walnuts, honey syrup. 7

Rice Pudding Classic smooth & creamy. With cinnamon & whipped cream. (Gluten free!) 5

Big Chocolate Cake. 7

Ice Cream French Vanilla Chocloate 2.5 per scoop

BEVERAGES

Frappe Greek style frothed iced coffee 4

House Brewed Iced Tea Unsweetened 4

Homemade Lemonade 4

Canned Soda Pepsi DPepsi 7up RootBeer GingerAle IcedT SodaH2O 2.5

Bottled Water Perrier Eska glass bottles 2.5

Milk 2.5

Juice orange cranberry apple 2.5

Milkshake vanilla chocolate strawberry 5

Coffee Java Blend Organic Aztec Dark Roast 3

Tea Orange Pekoe Earl Grey Green 3

Greek Coffee 4 **Hot Chocolate** 3

Menu(s) subject to change. All prices subject to applicable taxes. Nuts, wheat, dairy, sesame, soy, pork, seafood, alcohol products, amongst many other ingredients used in our kitchen. Please inform your server of any food allergies or restrictions, both dietary and or cultural, PRIOR to placing your order.

Please ask your server for gluten friendly or vegan options.

DRAUGHT

(14oz) 5.75 / (20oz) 7.75 / (Pitcher, 60oz) 23

Garrison Hoppy Buoy IPA - 6.5 % ABV

Garrison Irish Red Ale - 5 % ABV

Garrison Tall Ship East Coast Amber Ale - 5 % ABV

Garrison Tall Ship Light - 4 % ABV

Propeller Lime Light Lager - 4.5% ABV

Propeller Galaxy IPA - 6.5 % ABV

Propeller Bohemian Style Pilsener - 4.8 % ABV

Propeller Sabro Double IPA - 7.5 % ABV

BEER/CIDER

Coor's Light 5.25

Keiths IPA 5.25

Keith's Light 5.25

Labatt Blue 5.25

Oland Export 5.25

Corona Extra Lager (Mexico) 6.5

Heineken (Holland) 6.5

Stella Artois (Belgium) 6.5

Bulwark Original Cider (NS) 7.5

RED WINE

While quantities last.

Available in 6oz 9oz or by the Bottle

Thalia (Greece).	7	10	27
Fat Bastard Pinot Noir (France).	8.5	12	31
Goats Do Roam Red (South Africa).	8	11	29
Hardy's Nottage Shiraz (Australia).	8	11	29
Santa Rita Cab Sauv (Chile).	8.5	12	31

WHITE WINE

While quantities last.

Available in 6oz 9oz or by the Bottle

Thalia (Greece).	7	10	27
Fat Bastard Chardonnay (France).	8.5	12	31
Goats Do Roam White (South Africa).	8	11	29
Hardy's Nottage Chard (Australia).	7.5	10.5	28
Santa Rita Sauv Blanc (Chile).	8.5	12	31

BYOW \$15 Corkage

COCKTAILS

2oz - 10

Athens Colada Rum Blue Curacao Coconut Pineapple
Spartan Storm Metaxa Liqueured Brandy Ginger Beer Fresh Lime Juice
Zeus' Lightening Lemonade Vodka Homemade Lemonade Syrup Soda

Bar Shots 1oz 5.25 / 2oz 10.5

Caesar 1oz 7

Mimosa 9