

MEZE

BARREL AGED FETA 15
greek olives, dolmas, pita

OCTOPUS 23
mediterranean chick pea salad, greek yogurt

AGED GREEK SAUSAGE 16
pork shoulder, leek & orange

CYPRLOT LAMB SAUSAGE 16
tzatziki, grilled pita

MEATBALLS 15
olives, garlic confit, tomato

SHRIMP SANTORINI 17
baked in tomato sauce &
topped with barrel aged feta

DIPS

SERVED WITH FLAME GRILLED PITA
ADD ENGLISH CUCUMBER WEDGES +3

TZATZIKI 15
yogurt, cucumber, garlic, dill

HUMMUS 13
sundried tomato, garlic, basil

COMBO 20
tzatziki & hummus

SALAD

ADD: falafel +5, amish chicken +6, faroe island salmon +8,
wild ecuadorian shrimp +10, hanger steak & sausage +10

MP CHOPPED 14
romaine, bell peppers, onion, cucumbers, olives, tomato, feta

GREEK VILLAGE 16
tomato, cucumber, onion, olives, peppers, feta

BURGERS

HOUSE SMASHED FRIES & CORNICHON PICKLES
AMERICAN, SMOKED MOZZARELLA, FETA, CHEDDAR, BACON +2 EACH

8OZ PRIME AGED BEEF 18

8OZ LAMB 20
spicy whipped feta

SOUVLAKI

PITA, TZATZIKI, ONION, TOMATO, ROMAINE, BELL PEPPER
HOUSE SMASHED FRIES

FALAFEL SOUVLAKI 17
bulgar wheat, lentil & chick pea croquette

PORK TENDERLOIN 18

AMISH CHICKEN SOUVLAKI 18

SEFTALIA SOUVLAKI 18
cyprlot lamb sausage

LOUKANIKO SOUVLAKI 18
cured pork sausage

BLACK ANGUS HANGER STEAK SOUVLAKI 22

SIGNATURE ENTREES

FUSILLI 19
slow roasted tomato, garlic, feta, basil, calabrian chilies
chicken +5, wild ecuadorian shrimp +9

ROASTED LEMON AMISH CHICKEN 27
fingerling potatoes, dill, garlic, white wine

GRILLED BRANZINO 32
roasted cherry tomato, greek olive and warm
fingerling potato salad, lemon, evoo

BLACK ANGUS HANGER STEAK & GREEK SAUSAGE 29
house smashed fries

MIX GRILL 30
amish chicken, pork tenderloin, cyprlot sausage,
greek sausage, house smashed fries

SIMPLY GRILLED

CHOICE OF SIDE OR MP CHOPPED SALAD

BRANZINO 32

FAROE ISLAND SALMON 29

AMISH COUNTRY CHICKEN 27

BABY LAMB CHOPS 36

SIDES

CHOICE OF SIDE OR MP CHOPPED SALAD

SAUTEED SPINACH 10

SMASHED FRIES 10

LEMONY POTATOES 10

SPARKLING

Prosecco - Villa Cornaro, Italy **G/13** B/48
floral nose, apple & white peach, fresh clean flavor

ROSE

La Sable - France **G/12** B/44
spiced raspberry & strawberry, full bodied

WHITE

Pinot Grigio - Gorgo, Italy **G/12** B/44
light, crisp, fresh & lively on the palate, hints of pear, grapefruit & kumquat aromas

Sauvignon Blanc - Vignoble Gibault, France **G/12** B/44
honeysuckle, lemongrass, ginger, grapefruit

Albarino - La Carmina, Spain **G/13** B/48
botanical aroma with citrus undertones, light body

Chardonnay - Albertoni, California **G/12** B/44
subtle oak, bright acidity

Asyrtiko - Dougos, Greece **G/15** B/56
medium body, long lasting, ripe peach and white fruit flavors, citrus notes

RED

Montepulciano - Rosari, Italy **G/12** B/44
plum, berry, hints of spice

Pinot Noir - Sierra del Mar, California **G/13** B/48
ripe cherry aroma, creamy vanilla & french oak flavors

Granche - El Chaparral, Spain **G/14** B/52
rich and smoky, subtle fruit

Xinomavro - Tsantali Reserve, Greece **G/13** B/48
juicy blackberry & plum fruit, nose with spices, hints of leather & liquorice, firm tannic structure and acidity, long finish

Xinomavro - Alpha Estate "Hedgehog," Greece **G/18** B/68
complex, full mouth, ripe red fruits, brisk acidity, long finish

Malbec - Familia Cecchin, Argentina **G/14** B/52
fruity with pleasant tannins, ripe plums, vanilla, tobacco and very soft coffee, excellent balance between wood and fruit

Graciano - Quinta Cruz, California **G/16** B/62
rich, smoky, earthy, ripe fruit

Agiorityko/Syrah Blend - Semeli, Greece **G/14** B/52
plum, cherry, spicy blackberry

Cabernet Sauvignon - Blacks Station, California **G/13** B/48
aromas of tobacco, leather & black cherry, layers of toast, black currant & chocolate flavors, round soft tannins that carry through to the long, juicy finish

Red Blend - Chono, Chile **G/13** B/48
deep ruby-red, aromas of figs & prunes with a spicy note of nutmeg, big-bodied and juicy on the palate, silky tannins, long, smooth finish

MP COCKTAILS

House-made all natural seasonal libations with fresh fruit, juices & cane sugar. No artificial flavors, concentrates or preservatives.

\$18 each
 shake well & serve over ice
 makes 2 - 8oz cocktails

OLD FASHION PEACH TEA
 rye whiskey, luxardo brandy, peach, lemon, tea

THE CLASSIC MARGARITA
 tequila, triple sec, lemon, lime

SPICY MEXICAN MANGO MARGARITA
 jalapeño tequila, triple sec, mango, lime

GREEK MARGARITA
 fig vodka, pomegranate, lime

WATERMELON CUCUMBER COOLER
 cucumber infused vodka, watermelon, lemon

DOWN SOUTH LEMONADE
 vodka, strawberry, white peach, lemon

JOHN DALY
 vodka, twisted sweet tea & lemonade

STRAWBERRY ROSE SANGRIA
 rose wine, vodka, pineapple juice

BOOZY RED SANGRIA
 red wine, brandy, orange liqueur, white rum

BOOZY WHITE SANGRIA
 white wine, brandy, triple sec, vanilla, peach & orange vodka

BEERS@MP

DRAFTS

RADEBERGER - PILSNER 8

raderberg, germany
inviting bitterness, earthy pine notes,
full-bodied, complex taste

STONE - IPA 8

escondido, california
citrusy, piney hop flavors & aromas, perfectly
balanced by a subtle malt character

INDUSTRIAL ARTS - WRENCH IPA 10

garnerville, new york
a pithy explosion of aroma and flavor, beyond hazy,
unfiltered classic new england style IPA

BELLS - AMBER ALE 8

comstock, michigan
toasted & sweet caramel notes balanced with
herbal and citrus hop aromas, clean bitterness

BOULEVARD - TANK 7 10

kansas city, missouri
american saison ale, fruity aromatics & grapefruit
hoppy notes, straw-colored ale, peppery, dry finish

DELIRIUM - TREMENS 15

east flanders, belgium
malty aromas, fruity touches of orange zest, green
apples & apricots, hint of banana, long finish of dry bitters

WEIHENSTEPHAN - HEFE WEISSBIER 10

bavaria, germany
benchmark wheat beer

BOTTLES & CANS

DOMESTIC

MICHELOB ULTRA 5

COORS LIGHT 5

BUDWEISER 5

BUD LIGHT 5

ATHLETIC BREWING CO, Golden Ale (Non-Alcoholic) 7

ATHLETIC BREWING CO, IPA (Non-Alcoholic) 7

IMPORT

CORONA LIGHT, Mexico 7

CORONA, Mexico 7

MODELO ESPECIAL, Mexico 7

MYTHOS, Greece 7

HEINEKEN, Holland 7

HEINEKEN LIGHT, Holland 7

CIDER

DOWNEAST 6

original blend - unfiltered 5.1%

DOWNEAST 8

double blend - unfiltered 7.3%

BEER SPECIALS

ask your server about our rotating
selections from the chef's favorite breweries

BELGIAN STYLE

DUVEL 13

bottle conditioned Belgian ale,
champagne like carbonation

ALLAGASH - CURIEUX 13

phenomenally easy drinking,
notes of coconut & bourbon

CHIMAY BLUE 15

copper-brown beer, light creamy head, slightly
bitter taste, fruity, peppery character

DARK, MALTY, BOLD & STRONG

TROEGS - TROEGENATOR DOPPEL 8

a malty German style doppelbock with
a rich, viscous finish

BRECKENRIDGE - VANILLA PORTER 8

a subtle vanillaesque porter

BELLS - KALAMAZOO STOUT 8

the flagship stout from the legendary Michigan brewery

HOPPY & BITTER ALES

LAGUNITAS - LITTLE SUMPIN' SUMPIN' ALE 8

smooth & silky hoppy pale wheat ale

BELL'S - TWO HEARTED ALE 7

an award winning hop forward IPA

INDUSTRIAL ARTS - TORQUE, DOUBLE IPA PINT 15

pale haze, intense aromas and a chewy mouthfeel
that bites you back