

## SALAD

**GREEK SALAD - \$17** (GF)  
 heirloom tomato • kalamata olives  
 • avocado • red onion • sweet  
 peppers • cucumber • greek feta

**BEETS! - \$18** (V) (GF)  
 mascarpone • whipped feta  
 • pistachio • dukkah •  
 pomegranate • fig • kiwi  
 • dragonfruit

**CAESAR SALAD - \$17**  
 baby romaine • cheese tuile • capers  
 • double smoked bacon • house croutons • house caesar dressing

\* Add-ons - falafel \$11, smoked pork belly \$11, chicken breast \$12,  
 shrimp \$14 steak \$16, salmon \$20, scallops \$24

## STARTERS

**SHRIMP TACOS (2) - \$16** (GF)  
 cider battered shrimp • house corn  
 tortillas • avocado crema • spicy  
 slaw • chipotle aioli • cilantro • lime •  
 available grilled

**CALAMARI - \$20** (GF)  
 pepperoncini • roasted red peppers  
 • lemon aioli • lemon wedge

**BEEF TARTARE - \$23**  
 gherkins • shallots • roasted red  
 peppers • smoked dijon • sage aioli  
 • crostini (available gluten free)

**WHIPPED FETA - \$18**  
 whipped feta & goat cheese  
 • spicy bomba honey •  
 pomegranate • pistachio • lemon  
 zest • olive oil • sourdough  
 (available gluten free)

**SAGANAKI - \$20**  
 Greek kefalograviera cheese  
 • ouzo • lemon • pita  
 (available gluten free)

**CEVICHE - \$23** (GF)  
 black tiger shrimp • hibiscus lime  
 • guacamole • pickled jalapeño •  
 cucumber • red onion • cilantro  
 • house tortilla chips

**SMOKED PORK BELLY - \$24** (GF)  
 roasted red pepper • pickled onion • pickled fennel  
 • garlic slaw • honey dijon

Please advise your server of any allergies

## CENTRE STAGE

**FUME BURGER - \$27**  
 1/2lb house patty • smoked cheddar  
 • arugula • smashed avocado • hot  
 house tomato • "Ella" sauce • fries  
 (available gluten free)

**LEMON RISOTTO - \$27** (V) (GF)  
 roasted peppers • fig balsamic

**CHICKEN SOUVLAKI - \$30**  
 tomato cucumber salsa • tzatziki •  
 chimichurri • parsley • greek lemon  
 potatoes • greek salad  
 • choice of pita or rice

**CHICKEN SUPREME - \$38** (V)  
 caramelized onion jus • lemon risotto  
 • fig balsamic • seasonal vegetables

**STEAK FRITES - \$42** (GF)  
 8oz grass fed sirloin • Fume  
 cowboy butter • grilled portobello  
 mushrooms • fries

**BEEF TENDERLOIN - \$59** (GF)  
 8oz sous vide • blue cheese  
 • garlic mashed potatoes  
 • seasonal vegetables

**FALAFEL BOWL - \$27** (GF) (V)  
 house falafels • lemon garlic rice •  
 tomato • pickled onion • pickled turnip  
 • cucumber • garlic tahini sauce •  
 sriracha • parsley

**TUNA POKE BOWL - \$30** (GF)  
 marinated tuna loin • avocado •  
 carrot • cucumber • jalapeno • radish  
 • pickled ginger • wasabi aioli •  
 edamame • sushi rice • nori • sesame

**BOMBA ALFREDO LINGUINI - \$22**  
 bomba alfredo sauce • peppers  
 • zucchini • mushrooms • cherry  
 tomatoes • parmigiano  
 (available gluten free) (V)  
 \* **With seafood medley - \$42**  
 calamari • black tiger shrimp  
 • mussels

**SHRIMP & GRITS - \$38** (GF)  
 black tiger garlic shrimp • smoked  
 cheddar & poblano grits • chili oil •  
 seasonal vegetables

**CRISPY COD LADOLEMONO - \$42**  
 leeks • carrots • potatoes  
 • Greek ladolemono sauce  
 (GF)

\* Add-ons - portobello mushrooms \$3, falafel \$11, smoked pork belly \$11,  
 chicken breast \$12, shrimp \$14 steak \$16, cod \$20

\* Substitutions \$6 - greek / caesar / beet salad, truffle  
 fries, risotto, greek lemon potatoes, garlic mashed potatoes, garlic rice

\* Gluten Free Substitutions - \$2