

Paul's Café

HOMWOOD
EST. 1949



Small Plates

HOMEMADE GREEK SPREADS

Hummus 6

Chickpeas, tahini & roasted red pepper

Tzatziki 6

Greek yogurt, cucumber & garlic

Melitzanosalata 6

Roasted eggplant, garlic, tomatoes, parsley, & extra virgin olive oil

SERVED WITH GRILLED PITA WEDGES & CUCUMBER ROUNDS

Sampler of two 8 or three 11



Appetizers

Marinated Olives & Feta 4.50

Cracked green, oil-cured & Kalamata with feta cubes

Spanakopita 8

Spinach, feta, spring onions & dill

Traditional Dolmades 7

Grape leaves stuffed with ground beef & rice

Vegan Dolmades 6

Rice, golden raisins, fresh herbs

Zucchini Fritters 7

Shredded zucchini with mixed herbs & seasoning

Saganaki 10

Kasseri cheese flambéed with brandy & served with pita

Oysters Rockefeller 12

House favorite, prepared with spinach & shallots

Day Boat Scallops market

Daily preparation

Calamari 12

Crispy or sautéed with tomato & red wine

Greek Appetizer Sampler 15

Spanakopita, dolmades, olives, choice of one spread, pita & cucumber rounds



Entrées

SERVED WITH SIDE SALAD

LAND

Fillet Mignon 31

Pan seared with red wine sauce

Flat Iron Steak & Potatoes 18

8 oz choice beef grilled & served with steak sauce

Steak Diane 28

Tenderloin medallions with mushrooms & Dijon sauce

Lamb Chops market

Seasoned, grilled & finished with a red wine reduction

Braised Lamb Shanks 30

Slow braised in red wine, vegetables & herbs

Chicken Parmesan 18

Crispy chicken breast baked with marinara & provolone, served over pasta

Chicken Marsala 20

Sautéed with cremini mushrooms & finished in a Marsala wine sauce

SEA

Crab Cakes market

Fresh blend of jumbo & lump crab meat, local when available

Branzino - Whole or Fillet 30

Grilled with herb infused extra virgin olive oil & lemon

Mediterranean Salmon 23

Seared & baked with tomato, olives, feta & fresh herbs, served with lemon white wine sauce

Seafood Platter 30

Crab cake, grilled shrimp with lemon honey glaze & Day Boat Scallops, lemon aioli

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

Salads

Paul's Greek Salad 8

Greenhouse lettuces, spring mix, tomato, cucumber, red onions, Kalamata olives, feta & house dressing

Classic Caesar Salad 8

Chopped romaine, homemade Caesar dressing with garlic croutons

Pitabilities 7

Mini Greek salad served on pita with choice of protein

ADD A PROTEIN TO YOUR SALAD

Fresh Salmon Fillet 10

Chicken Kabob 5

Crispy Calamari 8

Lamb Kabob 5 oz 8

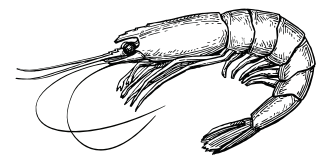
Fresh Tuna 6 oz market

Soup

Avgolemono cup 4, bowl 7

Chicken, orzo & lemon

Soup of the Day



SALADS FEATURING CHESAPEAKE GREENHOUSE LETTUCES

Specialty Salads

Blackened Steak Salad 18

Flat iron steak, Greenhouse lettuces, bleu cheese crumbles, walnuts, cucumbers, grape tomatoes & roasted red pepper dressing

Salmon Chipotle 20

Seared fillet finished with chipotle & bleu cheese, served over fresh spinach

Greek Specialty Platters

Pastitsio 15

Greek noodles & seasoned ground beef baked in a bechamel sauce, served with Greek Salad, pita & tzatziki

Moussaka 15

Seasoned ground beef, eggplant & potato baked in a bechamel sauce, served with Greek Salad, pita & tzatziki

Lamb Souvlaki 26

Skewer of marinated tender lamb kabobs served with side salad, grilled vegetables, rice, tzatziki & pita

Chicken Souvlaki 18

Skewer of marinated chicken breast kabobs served with side salad, grilled vegetables, rice, tzatziki & pita



Greek Meze Platter

STARTS WITH CHOICE OF PAUL'S GREEK SALAD OR AVGOLEMONO SOUP

CHOICE OF THREE MEZES - ONE OF EACH

Traditional Dolmades

Vegan Dolmades

Greek Spreads

Zucchini Fritter

Horta

Spanakopita

Pastitsio

Moussaka

Chicken Kabob

Lamb Kabob - add 3

PERFECT FOR DINNER OR SHARED APPETIZER - 21

Sandwiches

SERVED WITH FRIES OR MINI GREEK SALAD - ADD 3

Crab Cake Sandwich market

Fresh blend of jumbo & lump crab meat

Charbroiled Hamburger 12

Aged, all-natural Angus beef

Black & Blue Bacon Burger 15

Bleu cheese filled burger with bacon

Gyro 12

Lamb & beef wrapped in pita with lettuce, tomato, onion, feta & tzatziki

Chicken Breast Sandwich 10

Blackened or simply prepared, served with lettuce, tomato & fries

Sides

Horta - Braised Daily Greens with Lemon & Olive Oil 6

Greek Green Beans with Tomatoes & Onions 6

Grilled Seasonal Vegetables 5

Oven Roasted Lemon Potatoes 3.50

Fries 3

Rice Pilaf 3

Basket of Garlic Bread 4

Twice Baked Potato 4.50

Side Greek or Cesar Salad 4.50



Beverages



COCKTAILS

KENTUCKY PEACH MULE 9
Jim Beam Peach, fresh lime & ginger beer served in a copper mug

SALTY DOG 9
Hendrick's Gin & grapefruit juice served on the rocks with a salt rim

PERFECT MARGARITA 10
Patron Silver, Grand Marnier & fresh lime served up or on the rocks

SILVER BACK 10
Patron Silver, grapefruit juice & cranberry juice garnished with wedge of lime on the rocks

SMALL BATCH MANHATTAN 12
Michter's American Whiskey or Bourbon, sweet vermouth & bitters garnished with a cherry up or on the rocks

DOMINICAN SUNSET 8
Brugal Extra Dry Rum, Licor 43 & orange juice garnished with a cherry & served up

DARK AND STORMY 9
Gosling's Dark Rum & ginger beer served on the rocks

PYRAT PUNCH 9
Pyrat Rum, pineapple juice, orange juice & dash of bitters garnished with a cherry served on the rocks

AUSTIN MULE 9
Tito's Vodka, fresh lime & ginger beer served in a copper mug

GREEK SPIRITS

OUZO 6
Anise flavored liquor served neat or on the rocks with a splash of water

HARAKI 7
Greek Style Grappa served chilled

METAXA FIVE STAR 7
Greek style brandy served neat

RAKOMELO 7
Cretan moonshine infused with cinnamon & honey served warm

CRAFT SPIRITS & SMALL BATCH

TITO'S
Vodka, Texas

COPPER FOX
Rye, Virginia

MICHTER'S
American Whiskey & Bourbon, Kentucky

HOCHSTADTER'S ROCK & RYE
Straight Rye Whiskey, Pennsylvania

BOTTLED BEER

MYTHOS 5
Greece

PERONI 5
Italy

YUENGLING 4

BUDWEISER 4

BUD LIGHT 4

MICHELOB ULTRA 4

MILLER LITE 4

BECKS 4
Non-Alcoholic

ASK YOUR SERVER ABOUT OUR BEERS ON TAP



HALF PRICE WINE NIGHT

JOIN US ALL DAY WEDNESDAYS FOR 1/2 PRICE WINE BOTTLES



NON-ALCOHOLIC

SAN PELLEGRINO/AQUA PANNA
16oz 3 32oz 6
Flat & Sparkling Bottled Water

FRAPPE 3.50
Greek Iced Coffee

FRESH BREWED COFFEE 2.50

FRESH BREWED ICED TEA 2.25

FOUNTAIN SODAS 2.25

REGATTA 3.50
Ginger Beer

CAPPUCCINO 4.25

ESPRESSO 3.50

LATTE 4.25

RED WINE

PINOT NOIR 60
Alexana, Oregon

PINOT NOIR 47
Fess Parker, Santa Rita Hills

PINOT NOIR 40/11
Emerson, Willamette Valley

PINOT NOIR 26/7
Between the Vines, California

MERLOT 34/9
Bogel Vineyard, California

SYRAH 40
Domaine Du Serre Des Vignes, France

PETITE SIRAH 45
Field Recordings "PETS", Paso Robles

SHIRAZ 34/9
Franklin Tate, Margaret River Australia

***CHATEAUNEUF DU PAPE 90**
Louis Benard, France

RED BLEND 75
Di Arcanum "Il Fauno", Toscana

MAVROTRAGANO/ MANDILARIA 60
Sigalas "MM", Santorini

COTE DU RHONE 36
Chateau De Marjolet, Rhone

RED BLEND 48
Spice Route "Chakalaka", Western Cape

RED BLEND 40
Gundlach Bundschu "Mountain Cuvee" Sonoma County

RED BLEND 36/10
Skouras "Zoe", Peloponnese

CABERNET SAUVIGNON 100
Stonestreet Estate Vineyards, Alexander Valley

CABERNET SAUVIGNON 65
Worthy "Sophia's Cuvee", Napa

CABERNET SAUVIGNON 55
Eagle Glenn, Napa

CABERNET SAUVIGNON 40
Mettler, Lodi

CABERNET SAUVIGNON 36/10
Telios, Lodi

CABERNET SAUVIGNON 28/8
Leeseffitch, California

CHIANTI CLASSICO RISERVA 32
Familiga Castenllani, Italy

MALBEC 34/9
Hinojosa, Mendoza

PINOTAGE 30
Barista, South Africa

CARMENERE RESERVA 28
Apaltagua, Chile

ZINFANDEL 36/10
Lapis Luna, California

PRIMITIVO (ZINFANDEL) 40
Menhir Salento, Puglia, Italy

ZINFANDEL 48
Dry Creek Heritage, Dry Creek

WHITE WINE

ALBARINO 28/8
Do Zoe, Spain

PINOT GRIGIO 40
Colutta, Friuli

PINOT GRIGIO 28/8
Tenuta Santa Anna, Italy

ASSYRITIKO-MONEMVASIA 47
Sigalas "AM", Santorini

POUILLY FUME 60
Joseph Mellot, France

SAUVIGNON BLANC 34/9
Manu, New Zealand

GROLLEAU GRIS 28/8
Domaine Des Herbauges, France

CHARDONNAY 65
Alexana, Oregon

CHARDONNAY 55
Diatom (unoaked), Santa Barbara

BUBBLES

***BRUT 100**
Veuve Clicquot, France

BRUT 45
La Grand Courtagne, France

PROSECCO 40
Perlage, Italy (organic)

ROSE 12
La Grand Courtagne, France (187ml)

PROSECCO 10
Les Contesse Italy (187ml)

POUILLY FUISSE 50
Henry Fessy "Sous La Roche", France

CHARDONNAY 45/13
Raeburn, Russian River Valley

CHARDONNAY 40/11
Rustenber, Stellenbosch

CHARDONNAY 26/7
Los Haroldos, Argentina

VINTNER'S WHITE 36
Great Frogs, Queen Anne's County

COTE DU RHONE BLANC 36/10
Chateau De Marjolet, Rhone

WHITE BLEND 36/10
Skouras "Zoe", Peloponnese

RIESLING 28/8
Badger Mountain, Washington

ROSE 34/9
Chateau Montaud, France

*HALF BOTTLES

PINOT NOIR 35
Hartford Court, Russian River Valley

CABERNET SAUVIGNON 35
Dry Creek Vineyards, Dry Creek Valley

POUILLY FUISSE 40
Joseph Drouhin, France

CHARDONNAY 40
Rombauer Vineyards, Carneros

SANCERRE 35
Joseph Mellot, France

* - EXCLUDED FROM HALF PRICE WINE NIGHT