

Greek Village Restaurant & Lounge Menu

Address:

129 Baltimore Pike, Bel Air, MD 21014, United States

Phone: +1 410-893-6700

Opening times:

07:00 AM - 09:00 PM

Starters

Jumbo Steamed Shrimp	US\$20.00
Crab Dip	US\$18.00
Crab Pretzel	
Crab Mac And Cheese	
Bacon Wrapped Scallops	US\$20.00

Homemade Soups

Avgolemono	US\$5.00
Maryland Crab	US\$6.00
Chili	US\$6.00
Chicken Orzo	US\$5.00
Cream Of Crab	US\$6.00

Salads

Greek	US\$14.00
Caesar	US\$12.00
Traditional Village	US\$14.00
Spinach Portabella	US\$14.00
Chef Salad	US\$16.00

Spreads

Tzatziki	US\$12.00
Melitzanosalata	US\$12.00
Hummus	US\$12.00
Spreads Combo	US\$24.00

Entrees

Spinach & Feta Chicken	US\$18.00
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Burgers & Sandwiches

Burger	US\$9.00
Bleu Burger	US\$14.00
Cretan Burger	US\$14.00
Lamb Burger	US\$17.00
Cheesesteak Or Cheeseburger Sub	US\$12.00

Sides

Oven Roasted Potatoes
Rice Pilaf
Sautéed Spinach
Greek Style Green Beans

Beverages

Fresh Brewed Iced Tea
Hot Tea
Sweet Tea
Raspberry Tea
Coke

Seafood

Seafood Platter
Fried Oysters
Crab Cake Platter
Grilled Or Blackened Salmon
Sautéed Sea Scallops

Egg Platters

2 Large Eggs	US\$9.00
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Omelettes

Chesapeake	
Vegetable	US\$13.00
Western	US\$14.00
Village	US\$14.00
Greek	US\$13.00

Village Bennies

Eggs Benedict	US\$14.00
Chesapeake Benedict	
Florentine Benedict	US\$14.00
Chicken & Waffles	US\$14.00
Cream Chipped Beef	US\$11.00

Children's Menu

Egg Platter
All American
Belgian Breakfast
French Cafe

From The Bar

Mimosa
Orange Crush
Ruby Crush
Irish Coffee
Tequila Sunrise

Desserts

Cheese Cake
Monster Chocolate Cake
Salted Caramel Vanilla Crunch
Ice Cream

Wines By Glass

Retsina
Cabernet
Riesling

Village Specials

All American
Belgian Breakfast
French Cafe

Others

Mediterranean	US\$18.00
Deluxe	US\$18.00
Tomato & Cheese	US\$12.00
Meze Sampler	
Kalamari	US\$18.00

Walking into Greek Village Restaurant & Lounge at 129 Baltimore Pike in Bel Air feels a little like stepping into a cozy Mediterranean home, and exploring the **Greek Village Restaurant & Lounge Menu** is where the real excitement begins. What stands out first is how comforting and familiar each dish feels, yet how the flavors still manage to surprise you. As someone who loves discovering memorable plates, I found myself lingering over the starters longer than expected. The Jumbo Steamed Shrimp arrive plump and perfectly seasoned, carrying that subtle sweetness only truly fresh shrimp have. The famous Crab Dip is warm, rich, and irresistibly creamy-exactly the kind of appetizer that disappears from the table faster than you plan. And if you're a soft pretzel fan, the Crab Pretzel is a fun, indulgent twist packed with hearty crabmeat and melty cheese. I also couldn't resist the Crab Mac and Cheese, which balances tender pasta with a generous portion of crab, and the Bacon Wrapped Scallops, offering that heavenly mix of smoky, crispy bacon and buttery seafood.

The homemade soups alone could keep you coming back. Avgolemono is a Greek classic-bright with lemon, silky with egg, and comforting in a way that makes you slow down and savor each sip. If you love regional flavors, the Maryland Crab soup delivers that satisfying Old Bay kick, while the Cream of Crab is lush and velvety. The Chicken Orzo soup tastes like something your Greek grandmother would lovingly make, and the Chili adds a robust, hearty option for anyone craving something bold and warming.

Salads on the **Greek Village Restaurant & Lounge Menu** are far from an afterthought. The Greek Salad is as vibrant as you'd hope: crisp cucumbers, juicy tomatoes, briny olives, and feta that tastes incredibly fresh. The Caesar is classic and well-balanced, and the Traditional Village Salad brings that rustic, no-lettuce Greek style where the vegetables and herbs shine. For something different, the Spinach Portabella Salad layers earthy mushrooms with tender greens, while the Chef Salad is a reliable, satisfying choice stacked with proteins and plenty of crunch.

The spreads section of the menu is where Mediterranean flavor really takes center stage. Tzatziki is cool, garlicky, and refreshing; Melitzanosalata has that smoky eggplant depth that pairs beautifully with warm pita; and Hummus is smooth, rich, and subtly nutty. If you're like me and can never choose just one, the Spreads Combo is the way to go-it turns your table into a mini tasting adventure and is great for sharing.

Among the entrées, the standout for me was the Spinach & Feta Chicken. It's exactly what you'd want from a comforting Greek-inspired main dish: tender chicken stuffed generously with spinach and creamy feta, baked until perfectly juicy. Paired with sides, it feels both wholesome and indulgent, the kind of entrée that makes you pause mid-bite because the flavors come together so effortlessly.

What makes the **Greek Village Restaurant & Lounge Menu** enjoyable isn't just the variety-it's the sense of familiarity woven into every dish. Each plate feels crafted with care, whether you're diving into creamy crab dip, tearing into warm pita with tzatziki, or settling into a bowl of lemony Avgolemono. The menu balances hearty Maryland favorites with bright, classic Greek flavors, offering something comforting for every type of diner.

Visiting the restaurant, I found myself appreciating how well the menu tells its own story. It's a mix of local seafood treasures and Mediterranean traditions, served in a way that feels approachable and satisfying. If you're planning your first visit, my suggestion is to explore a bit of everything-start with a spread, share a couple of starters, and leave room for an entrée that highlights what the kitchen does best. The flavors are warm and familiar, the portions generous, and the atmosphere relaxed enough to make you want to stay just a little longer.

Whether you're a local or just passing through Bel Air, the Greek Village Restaurant & Lounge offers a menu worth slowing down for-a place where comforting soups, fresh salads, and flavorful seafood come together in a way that makes every visit feel like discovering a new favorite dish.