FROM THE HEARTH

Vasili's

RESTAURANT MEDITERRANEAN

COLD

FETA & OLIVES 15
marinated olives, dodoni feta

VILLAGE SALAD 15
vine ripe tomatoes, cucumber, cubanelle peppers, kalamata olives, red onion, dodoni feta

ROASTED BEET SALAD 16
labneh, honey vinaigrette, pea shoots, pistachio

+ CHICKEN 8
+ BEEF 10
+ LAMB 10
+ SHRIMP 9

SPREADS

all spreads are served with pita

TZATZIKI 13
yogurt, cucumber, garlic

TARAMOSALATA 14
whipped fish roe, smoked paprika

HUMMUS 13
tahini, marinated chickpeas, parsley

SKORDALIA 13
potato purée, roasted garlic

TIROKAFTERI 14
feta, roasted peppers

TRIO 21
pick three

HOT

SAGANAKI 13
fried kasseri cheese, lemon, oregano, flambéed tableside
add wood fired pita +$2

VASILI'S CHIPS 18
lightly fried zucchini and eggplant, tzatziki

SPANAKOPITA 19
spinach & feta pie with layered phyllo

LOUKANIKO 18
house made greek sausage, fennel, orange segments ,tzatziki, aleppo chili

KEFTEDES 19
lamb meatballs, preserved lemon yogurt, tomato sauce, chives

MUSSELS 25
garlic, shallots, white wine, butter, cream, feta, grilled sesame bread

OCTOPODI 30
marinated chickpeas, citrus, herbs

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

RIBEYE* 55
aged garlic toum, blitzed peppercorns, mushroom ragout

PAIDAKIA* 59
woodfired lamb chops, sauce verde, charred cipolini, olive oil, mint

LAMB YOUVETSI 42
orzo, marinated tomatoes, mizithra, lamb jus

FETA BRINED CHICKEN 35
roasted amish chicken, crispy shallots, charred lemon, dodoni feta

MIXED GRILL 85
chicken, beef, lamb souvlaki's, loukaniko, braised scallions



TRADITIONAL GREEK

GYROS 27
tomato, onion, cucumbers, feta, tzatziki, pita
sub falafel

BRAISED EGGPLANT 24
roasted peppers, tomato, feta, crispy shallots, grilled bread

YIAYIA'S PASTITSIO 26
baked pasta, meat ragu, bechamel, graviera cheese

SEA

BAKALAO 35
icelandic cod, skordalia, lemon caper brown butter

HALIBUT 42
poached baby carrots, artichokes, lemon herb butter

LAVRAKI 55
whole mediterranean branzino, olives, cherry tomatoes, ladololemono

SOUVLAKI

traditional greek skewers served with tzatziki, cucumber & shaved onion

BEEF 32
LAMB 30
CHICKEN 25
SHRIMP 28

FOR THE TABLE

SPANAKORIZO 13
orzo, spinach, feta

ROASTED POTATOES 13
lemon, herbs, evoo

ARTISANAL GRILLED SOURDOUGH 8
sesame bread, evoo, aromatic spice blend

MAROULOSALATA SALAD 12
romaine, spring onions, ladolemono, feta

GIGANTES 15
braised giant lima beans, dodoni feta

CAULIFLOWER 15
beet yogurt, smoked walnuts, ladolemono

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ingredients are subject to change based on availability. Please notify us of any dietary restrictions. 111626
As a way to offset rising costs, we have added a 3% surcharge to all checks. You may request to have this removed should you choose.

VASILI'S

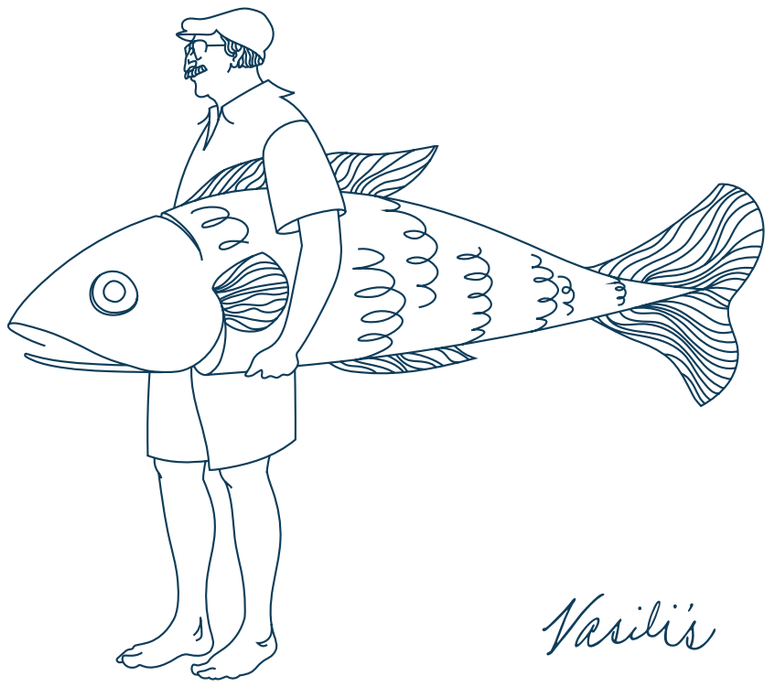
Home is where the hearth is.

Vasili's restaurant pays homage to the warmth and charm of our papou Vasili (Grandpa Bill).

Papou's passion for flavorful cooking began at his mother's table but blossomed at his father's restaurant. Inspired by delicious family recipes cooked over a blazing hearth, surrounded by loved ones and friends, this passion remains true today. Each meal is celebrated with delicious food, laughter, music, and Ouzo!

We look forward to sharing our hearth-inspired Mediterranean dishes that have been handed down through generations.

Eat as strangers. Leave as cousins.
Welcome to our table.



YAMAS

Regions of our wine

