



COLD

FETA & OLIVES 14
marinated olives, dodoni feta, lavash crackers

VILLAGE SALAD 16
vine ripe tomatoes, cucumber,
cubanelle peppers, kalamata olives,
red onion, dodoni feta

ROASTED BEET SALAD 14
labneh, honey vinaigrette, pea shoots, pistachio

“CAESAR” SALAD* 15
roasted bell peppers,
avocado, spiced bread crumbs,
cured egg yolk, kefalograviera cheese,
lemon caper vinaigrette

+ CHICKEN 8
+ LAMB 9
+ SHRIMP 9

SPREADS

all spreads are served with scratch-made pita

TZATZIKI 10
yogurt, cucumber, garlic

TARAMOSALATA 11
whipped fish roe, thyme, smoked paprika

HUMMUS 11
whipped chickpea + tahini, marinated chickpeas, parsley

SKORDALIA 10
roasted garlic, potato, charred scallion

HTIPITI 11
whipped feta, piquillo peppers

TRIO 16
pick three

HOT

ARTISANAL GRILLED SOURDOUGH 7
sesame bread, evoo, aromatic spice blend

SAGANAKI 12
fried kefalograviera cheese,
lemon, oregano, flambéed tableside
add wood fired pita +\$2

SPANAKOPITA 18
spinach & feta pie with layered phyllo

LOUKANIKO 17
house made greek sausage, fennel,
orange segments, tzatziki, aleppo chili

MUSSELS 22
garlic, shallots, white wine,
butter, cream, feta, baguette

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

45 DAY DRY-AGED RIBEYE 67
14 oz ribeye, peppercorn crusted,
black garlic aioli, roasted mushrooms

PAIDAKIA* 58
1 lb. australian lamb chops,
burnt onion petals, confit garlic

LAMB SHANK* 43
braised lamb shoulder, lamb jus, couscous,
harissa, red onion, mint vinaigrette, feta

MAGREFTO 33
braised pork shoulder, lentils,
red onion, burned cabbage, radish

FETA BRINED CHICKEN 34
roasted amish chicken, crispy shallots,
charred lemon, dodoni feta

SOUVLAKI

traditional greek skewers served with
tzatziki, cucumber & shaved onion

LAMB 31
CHICKEN 26
SHRIMP 31

DESSERT

BANANA CREAM NAPOLEON 13
roasted banana pastry cream, whipped cream,
phyllo wafers, salted caramel

LOUKOUMADES 12
traditional greek donuts, honey, walnuts

PINEAPPLE REVANI 12
semolina cake, vanilla & ginger ice cream,
almonds, mint, pineapple syrup

POT DE CRÈME 14
chocolate pot de crème, ouzo whipped cream,
chocolate espresso crumbles

BOUGATSA 13
vanilla and orange semolina custard, phyllo,
cappuccino gelato, espresso powder

SEA

OCTOPODI 36
confit potatoes, garlic puree, lemon,
evoo, crispy garlic, fresh herbs

BAKALAO 34
line caught cod, skordalia, black garlic aioli

HALIBUT 45
seared halibut, poached baby carrots,
artichokes, lemon butter, fava purée

LAVRAKI 49
mediterranean whole grilled sea bass,
stuffed with spanakorizo, blistered cherry tomatoes

VEGETABLES

CHERMOULA EGGPLANT 23
grilled japanese eggplant, golden raisins, castelvetro
olives, pine nuts, toasted sesame, fresh herbs

FALAFEL 23
eggplant puree, tabbouleh,
miso tahini, aleppo chili

TRADITIONAL GREEK

GYROS 24
sliced lamb & beef gyros,
tomato, onion, cucumbers, feta, tzatziki, pita

YIAYIA PENNY’S PASTITSIO 21
terrine of baked pasta, aromatic meat sauce,
kefalograviera cheese, bechamel

KEFTEDES 27
lamb meatballs, preserved lemon yogurt,
tomato sauce, chives, baguette

FOR THE TABLE

LONG GRAIN RICE 11
herbs, evoo

SWEET POTATOES 12
baharat, miso tahini aioli, spiced walnuts, fresh herbs

GIGANTES 14
braised giant lima beans, dodoni feta

ROASTED POTATOES 12
lemon, herbs, evoo

BRUSSELS SPROUTS 14
smoked miso aioli, manchego cheese, crispy bacon

*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. 100125

VASILI'S

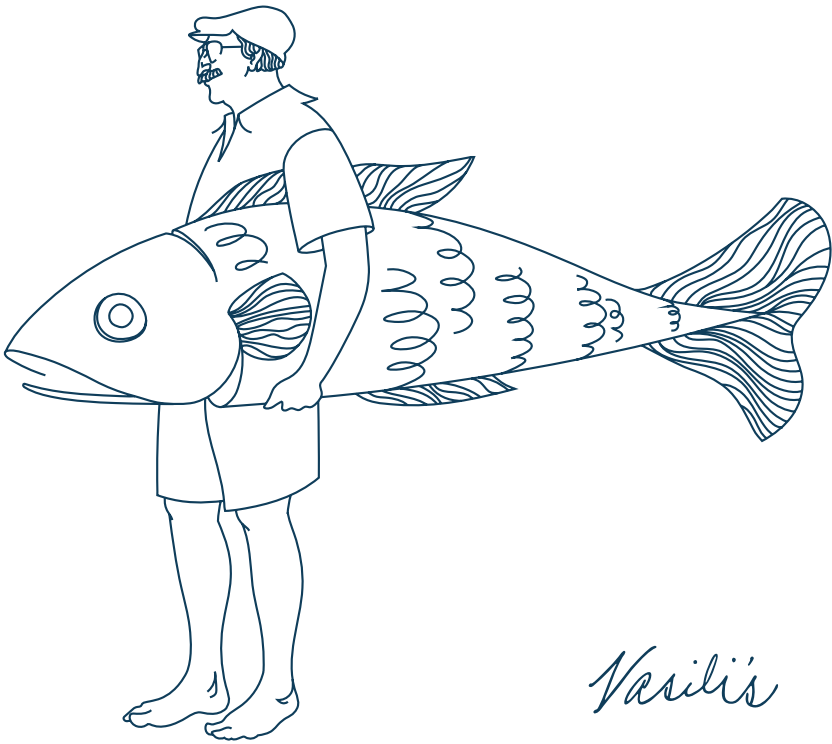
Home is where
the hearth is.

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

