



COLD

FETA & OLIVES 9
oregano, evoo

VILLAGE SALAD 13
vine ripe tomatoes, cucumber,
cubanelle peppers, kalamata olives,
red onion, dodoni feta

ROASTED BABY BEETS 13
labneh, pistachio, charred beet greens,
lavender mint, honey vinaigrette

"CAESAR" 13
gem lettuce, avocado, 6 mo. manchego,
breadcrumbs, aleppo chili, lemon-caper vinaigrette
add chicken +\$6, shrimp +\$9, bacon +\$6

CRUDO MP
today's raw preparation

VASILIS CHIPS 14
lightly fried zucchini and eggplant, tzatziki

SPREADS

all spreads are served with scratch-made pita

TZATZIKI 8
yogurt, cucumber, garlic

TARAMOSALATA 9
whipped fish roe, thyme, smoked paprika

HUMMUS 9
whipped chickpea + tahini, marinated chickpeas, cilantro

SKORDALIA 8
roasted garlic, potato, charred scallion

HTIPITI 9
whipped feta, piquillo peppers

TRIO 13
pick three

HOT

ARTISANAL GRILLED SOURDOUGH 6
sesame bread, evoo,
aromatic spice blend

SAGANAKI 10
fried kasseri cheese, lemon, oregano,
flambéed tableside

SPANAKOPITA 14
spinach & feta pie
with layered phyllo

MUSSELS 17
chives, dill, white wine,
salt & vinegar pita chips

PORK BELLY 18
harissa glaze, hummus,
marinated chickpeas, cilantro

LOUKANIKO 16
housemade greek sausage, tzatziki

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

45 DAY DRY-AGED STRIP* 59
14 oz. ny strip, bone marrow htipiti,
scallions, onion petals

PAIDAKIA* 49
1 lb. australian lamb chops,
burnt onion petals, confit garlic

LAMB PORTERHOUSE* 47
1 lb. superior farms american lamb
loin chops, fennel pollen, roasted fennel

FETA BRINED CHICKEN 28
roasted amish chicken, crispy shallots,
charred lemon, dodoni feta

SOUVLAKI

traditional greek skewers served with
tzatziki, cucumber, and shaved onion

LAMB 28
CHICKEN 21
SHRIMP 29

TRADITIONAL GREEK

GYROS 19
sliced lamb & beef gyros, tomato,
onion, tzatziki, pita

YIAYIA PENNY'S PASTITSIO 18
terrine of baked pasta, aromatic meat sauce,
kefalograviera cheese, bechamel

SEA

OCTOPODI 29
roasted piquillo peppers,
garlic purée, fingerling potatoes,
spanish chorizo, smoked paprika

ORA KING SALMON 34
beet muhammara, pomegranate molasses,
shaved fennel, toasted walnuts

BAKALAO 29
line caught cod, skordalia,
black garlic aioli

LAVRAKI 47
mediterranean whole grilled sea bass,
blistered cherry tomatoes

VEGETABLES

CHERMOULA EGGPLANT 19
grilled japanese eggplant, golden raisins, castelvetroano
olives, pine nuts, toasted sesame, fresh herbs

SQUASH + ANCIENT GRAINS 22
grilled delicata squash, red quinoa, farro,
smoked onion soubise, miso tahini sauce, sumac

FOR THE TABLE

LONG GRAIN RICE 6 / 11
herbs, evoo

GRILLED BABY CARROTS 7 / 13
coriander spiced yogurt, shaved fennel, ras el hanout honey glaze

ROASTED BRUSSELS SPROUTS 7 / 13
black garlic aioli, toasted sesame, crispy shallots

ROASTED POTATOES 6 / 11
lemon, herbs, evoo

GIGANTES 6 / 11
braised giant lima beans, dodoni feta

VASILIS

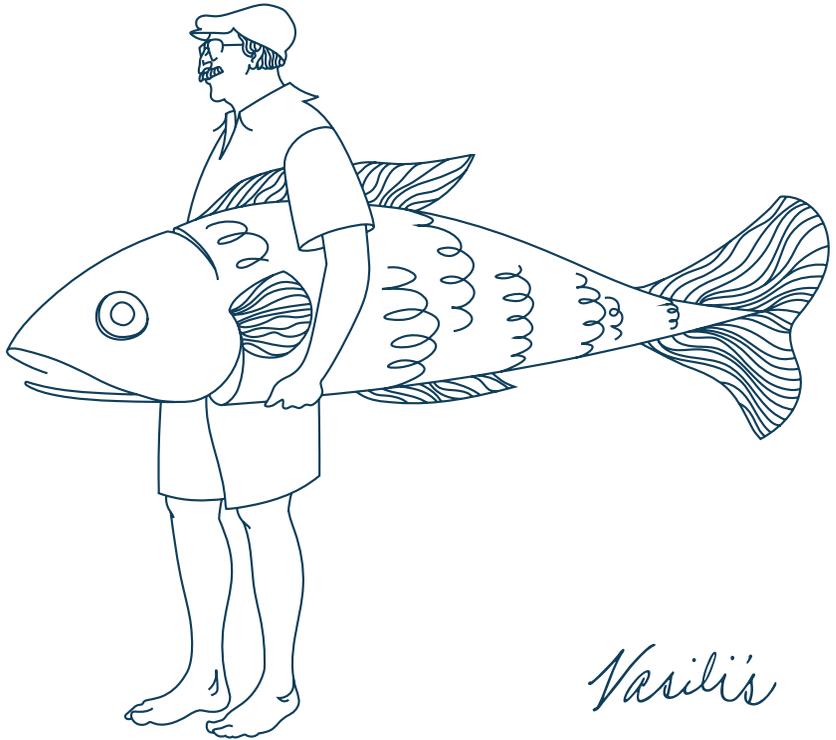
Home is where
the hearth is.

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.



GLOSSARY

KNOW YOUR DISHES

BRIAMI

traditional baked vegetables
(Greek ratatouille)

HTIPITI

or tirokafteri in some regions, a whipped feta cheese spread often flavored with roasted peppers

LAVRAKI

Mediterranean sea bass

LOUKANIKO

traditional sausage made from pork and lamb flavored with orange peel and fennel seed

MELITZANOSALATA

rustic eggplant spread with garlic and lemon

MEZZE

a selection of small dishes
served as appetizers

MOUSSAKA

baked eggplant and potato
with ground meat and bechamel

PAIDAKIA

traditional lamb chops

PASTITSIO

baked pasta dish with
ground meat and bechamel

SAGANAKI

any one of a variety of
cheeses fried in a pan

SKORDALIA

potato and olive oil spread with garlic

SPANAKOPITA

spinach pie with feta and phyllo

TARAMOSALATA

traditional spread made from
fish roe thickened with bread

TZATZIKI

strained yogurt with cucumber and garlic

SMALL TALK

ANTIO

(An-tio)
good bye

EFHARISTO

(Ef-caree-STO)
thank you

HERO POLI

(heer-oh-poli)
nice to meet you

NOSTIMO

(nos-tee-mo)
delicious

OPA

(Ohhh-Pah)
oops or hey!

PAPOU

(pah-POO)
grandfather

S'AGAPO

(sah-gah-POH)
I love you

TI KANIS

(tee kanees)
how are you?

YAMAS

(ya-mas)
cheers!

YIASOU

(Yah-SU)
hello / hi

YIAYIA

(yi-ayi-a)
grandmother



Scan | Full Menu