



## COLD

**FETA & OLIVES 7**  
oregano, evoo

**VILLAGE SALAD 12**  
vine ripe tomatoes, cucumber,  
cubanelle peppers, kalamata olives,  
red onion, dodoni feta

**BEET SALAD 12**  
wood roasted beets, skordalia,  
marcona almonds, watercress

**"CAESAR" 15**  
gem lettuce, avocado, 6 mo. manchego,  
breadcrumbs, aleppo chili, lemon-caper vinaigrette  
add neuske's bacon +\$5

**CRUDO MP**  
today's raw preparation

**VASILI'S CHIPS 14**  
lightly fried zucchini and eggplant, tzatziki

## SPREADS

all spreads are served with scratch-made pita

**TZATZIKI 7**  
yogurt, cucumber, garlic

**TARAMOSALATA 8**  
whipped fish roe, thyme, smoked paprika

**HUMMUS 8**  
whipped chickpea + tahini, marinated chickpeas, cilantro

**SKORDALIA 7**  
roasted garlic, potato, charred scallion

**HTIPITI 8**  
whipped feta, piquillo peppers

**TRIO 12**  
pick three

**ARTISANAL GRILLED SOURDOUGH 5**  
sesame bread, evoo, aromatic spice blend

## HOT

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

**SPANAKOPITA 12**  
spinach & feta pie with layered phyllo

**GRILLED CALAMARI 16**  
marcona almond puree, spanish chorizo, piquillo  
pepper, pickled shallots, lemon oregano sauce

**MUSSELS 15**  
chives, dill, white wine,  
salt & vinegar pita chips

**KEFTEDES 17**  
lamb meatballs, dodoni feta,  
raita sauce, toasted pine nuts

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

**LOUKANIKO 15**  
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,  
ember roasted maitake mushrooms, onion petals

**PAIDAKIA\* 49**  
1 lb. superior farms american lamb chops,  
burnt onion petals, confit garlic

**LAMB PORTERHOUSE\* 44**  
1 lb. superior farms american lamb  
loin chops, fennel pollen, roasted fennel

**FETA BRINED CHICKEN 26**  
roasted amish chicken, crispy shallots,  
charred lemon, dodoni feta

**GYROS 18**  
sliced lamb & beef gyros, tomato,  
onion, tzatziki, pita

## VASILI'S MIXED GRILL\*

lamb porterhouse, paidakia, pork belly,  
loukaniko, charred scallions,  
choice of two large sides  
89

## SOUVLAKI

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

**LAMB 26**

**CHICKEN 19**

**SHRIMP 26**

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

## SEA

**OCTOPODI 26**  
santorini fava, pepperoncini,  
colatura, crispy shallots, smoked paprika

**ORA KING SALMON 33**  
beet muhammara, pomegranate molasses,  
shaved fennel, toasted walnuts

**BAKALAO 27**  
line caught cod, skordalia,  
black garlic aioli

**YELLOWFIN TUNA 35**  
ember seared yellowfin, moroccan  
spiced lentils, endive, coriander yogurt

**LAVRAKI 43**  
mediterranean whole grilled sea bass,  
blistered cherry tomatoes

## VEGETABLES

**CHERMOULA EGGPLANT 18**  
grilled japanese eggplant, golden raisins, castelvetro  
olives, pine nuts, toasted sesame, fresh herbs

**ASPARAGUS + ANCIENT GRAINS 22**  
red quinoa, pearl barley, farro,  
smoked onion soubise, summer truffle

**MAITAKE MUSHROOMS 24**  
spanish anchovies, manchego,  
za'atar, garlic chips, oregano

## FOR THE TABLE

**LONG GRAIN RICE 5 / 9**  
herbs, evoo

**LOCAL CORN 6 / 11**  
kefalograviera, miso aioli, toasted walnuts, smoked paprika, arugula

**ROASTED BRUSSELS SPROUTS 6 / 11**  
black garlic aioli, toasted sesame, crispy shallots

**ROASTED POTATOES 5 / 9**  
lemon, herbs, evoo

**GIGANTES 6 / 11**  
braised giant lima beans, dodoni feta

# VASILIS

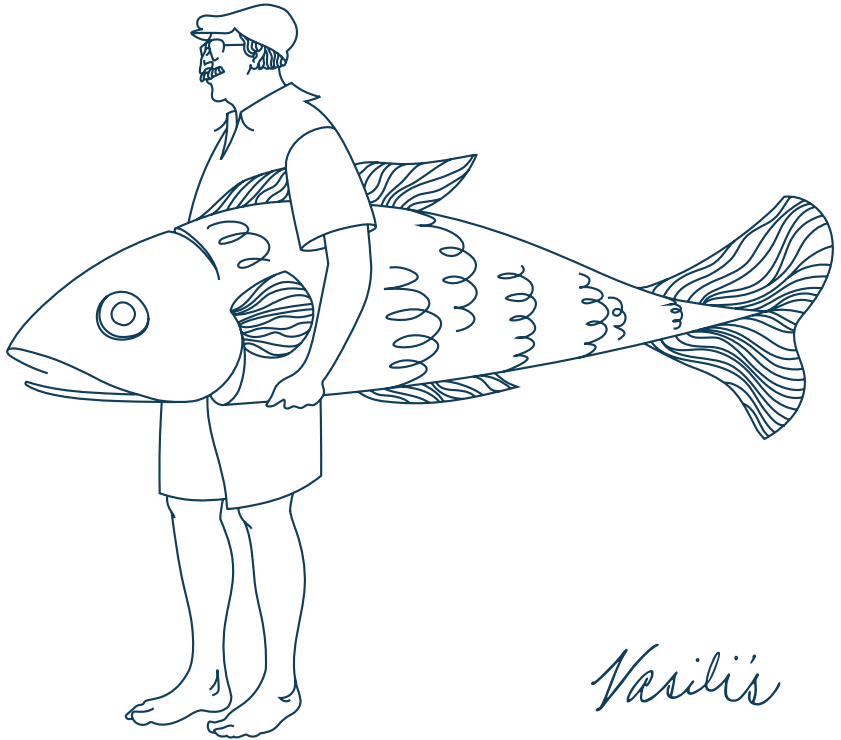
Home is where  
the hearth is.

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