



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, castelvetroano
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

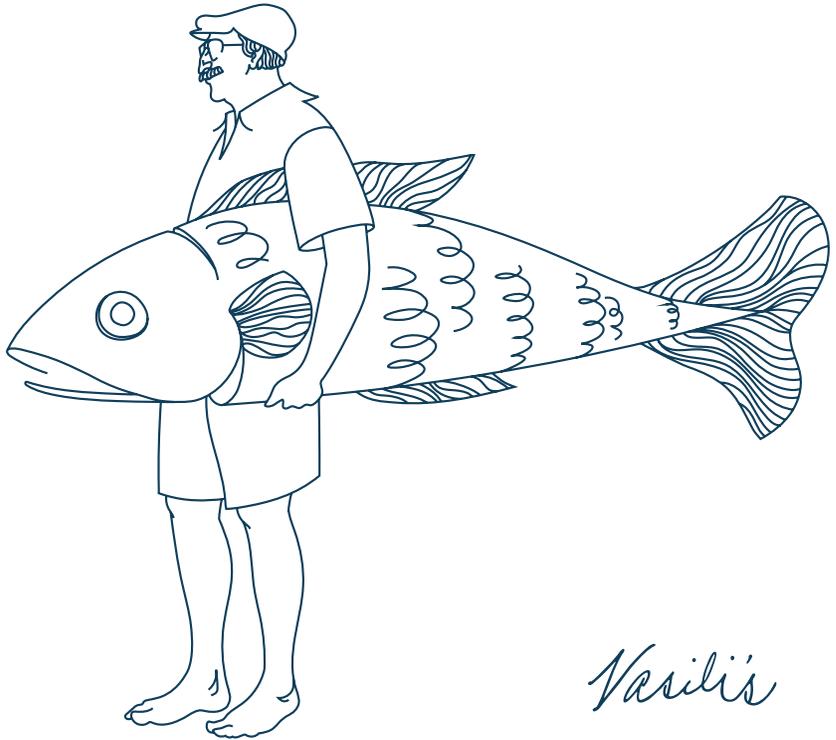
Home is where
the hearth is.

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