



COLD

FETA & OLIVES 15
marinated olives, dodoni feta, lavash crackers

VILLAGE SALAD 17
vine ripe tomatoes, cucumber,
cubanelle peppers, kalamata olives,
red onion, dodoni feta

ROASTED BEET SALAD 15
labneh, honey vinaigrette, pea shoots, pistachio

“CAESAR” SALAD* 16
lemon caper vinaigrette, roasted bell peppers,
avocado, spiced bread crumbs,
kefalograviera cheese, anchovies

+ CHICKEN 9
+ LAMB 10
+ SHRIMP 10

SPREADS

all spreads are served with pita

TZATZIKI 13
yogurt, cucumber, garlic

TARAMOSALATA 14
whipped fish roe, thyme, smoked paprika

HUMMUS 13
whipped chickpea + tahini, marinated chickpeas, parsley

SKORDALIA 13
roasted garlic, potato, charred scallion

TIROKAFTERI 14
feta, roasted peppers

TRIO 17
pick three

HOT

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

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

SPANAKOPITA 19
spinach & feta pie with layered phyllo

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

MUSSELS 23
garlic, shallots, white wine,
butter, cream, feta, baguette

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

ANGUS RIBEYE* 57
14 oz steak, peppercorn crust,
black garlic aioli, mushrooms, truffle oil

PAIDAKIA* 59
1 lb. australian lamb chops,
burnt onion petals, confit garlic

LAMB SHANK 44
braised lamb, lamb jus, couscous,
harissa, red onion, mint vinaigrette, feta

MAGREFTO 34
braised pork shoulder, lentils,
red onion, burned cabbage, radish

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

SOUVLAKI

traditional greek skewers served with
tzatziki, cucumber & shaved onion

LAMB 32
CHICKEN 27
SHRIMP 32

DESSERT

BANANA CREAM NAPOLEON 14
roasted banana pastry cream, whipped cream,
phyllo wafers, salted caramel

LOUKOUMADES 13
traditional greek donuts, honey, walnuts

GREEK HONEY COCONUT CAKE 14
honey laden cake layered with
coconut cream cheese frosting, toasted coconut

BAKLAVA 14
pistachios, walnuts, and spiced Greek honey
layered into toasted phyllo topped
with homemade frozen yogurt

POT DE CRÈME 15
chocolate pot de crème, ouzo whipped cream,
chocolate espresso crumbles

BOUGATSA 14
vanilla and orange semolina custard, phyllo,
cappuccino gelato, espresso powder

SEA

OCTOPODI 37
confit potatoes, garlic puree, lemon,
evoo, crispy garlic, fresh herbs

BAKALAO 37
line caught cod, skordalia, black garlic aioli

HALIBUT 45
pan-seared, fava bean purée, poached baby carrots,
artichokes, lemon herb butter

LAVRAKI 50
mediterranean whole grilled sea bass,
stuffed with spanakorizo, blistered cherry tomatoes

VEGETABLES

CHERMOULA EGGPLANT 24
grilled japanese eggplant, golden raisins, castelvetrano
olives, pine nuts, toasted sesame, fresh herbs

BRIAMI PIDE 25
wood-fired flatbread, sun dried tomato sauce,
roasted vegetables, haloumi & feta, fresh herbs
add crumbled loukaniko sausage +\$3

TRADITIONAL GREEK

GYROS 25
sliced lamb & beef gyros,
tomato, onion, cucumbers, feta, tzatziki, pita

YIAYIA’S PASTITSIO 22
terrine of baked pasta, aromatic meat sauce,
kefalograviera cheese, bechamel

KEFTEDES 28
lamb meatballs, preserved lemon yogurt,
tomato sauce, chives, baguette

FOR THE TABLE

LONG GRAIN RICE 12
herbs, evoo

SWEET POTATOES 13
baharat, miso tahini aioli, spiced walnuts, fresh herbs

GIGANTES 15
braised giant lima beans, dodoni feta

ROASTED POTATOES 13
lemon, herbs, evoo

BROCCOLINI 15
smoked miso aioli, manchego cheese, marcona almond

*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. 061526
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

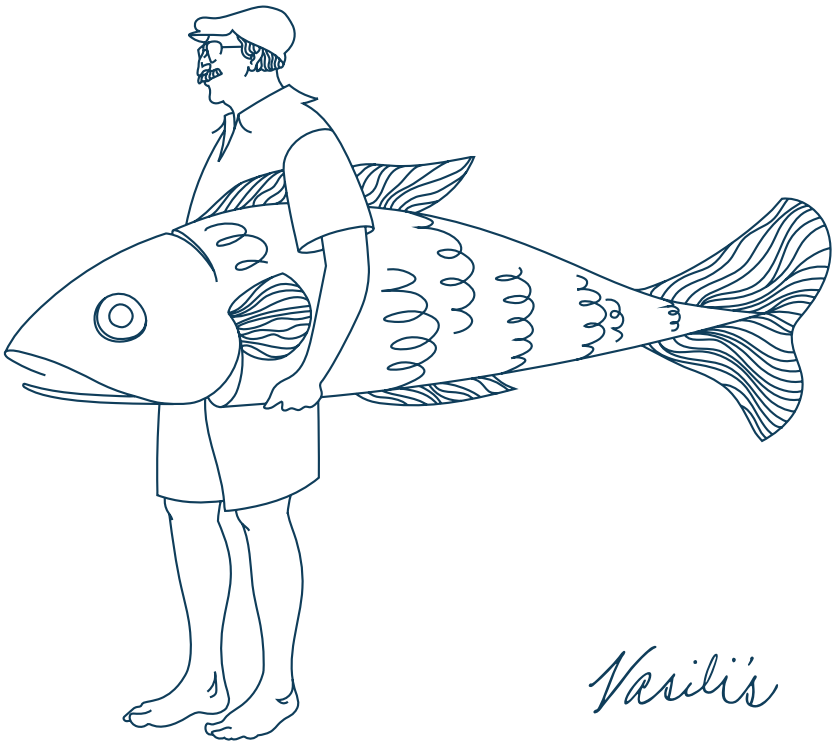
Home is where
the hearth is.

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

