

VASILIS

SPREADS

TZATZIKI yogurt, cucumber, garlic 8

HTIPITI whipped feta, roasted peppers, aleppo chili 9

HUMMUS whipped chickpea + tahini, marinated chickpeas, cilantro 9

SKORDALIA roasted garlic, potato, charred scallion 8

TARAMOSALATA whipped fish roe, thyme, smoked paprika 9

TRIO pick three 13

VEGETABLES

VASILIS CHIPS 14

lightly fried zucchini & eggplant, tzatziki

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

SQUASH + ANCIENT GRAINS 19

grilled delicata squash, red quinoa, farro,
smoked onion soubise, miso tahini sauce, sumac

LOX TOWER 25

lemon & dill cured ora king salmon,
smoked salmon rilette, labneh, boiled egg, accoutrements

BRUNCH

TURKISH POACHED EGGS* 12

coriander spiced yogurt, harissa, avocado, smoked paprika, crispy shallots, pita

AVOCADO TOAST 15

pomegranate seeds, za'atar, dodoni feta,
sunny side egg, artisanal sprouted wheat toast

PORK BELLY HASH* 17

breakfast potatoes, black garlic aioli,
fresno chili & green onion escabeche, two poached eggs

LAMB BURGER* 16

dodoni feta, “extra” tzatziki, cucumber, shaved red onion,
brioche bun, roasted potatoes

PAPOU'S BREAKFAST* 14

two eggs, loukaniko, roasted potatoes, grilled sourdough

BRUNCH GYROS* 19

sliced lamb & beef gyros, two eggs, tomato, onion, tzatziki, pita

SOUVLAKI

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

LAMB 18

CHICKEN 15

SHRIMP 19

SIDES & SWEETS

FRUIT PLATE 11

lavender fro-yo, honey, housemade rustic granola

GRILLED PINEAPPLE 12

labneh, aleppo chili, toasted sesame, honey vinaigrette

GRILLED NUESKE'S BACON 13

hummus, sesame, charred scallion, lemon

LOUKOUMADES 8

traditional greek donuts, honey, walnuts

*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. 111821

WINES

By the glass / carafe / bottle

SPARKLING

Cava Dibon *Brut Reserve NV* | Catalonia, Spain 11/16/46

Sparkling Rose Kir-Yianni *Akakies 2018* | Macedonia, Greece 14/20/58

WHITE

Riesling Georg Albrecht Schneider *Niersteiner Hipping Spätlese 2019* | Mosel, Germany 13/19/55

Pinot Grigio Jermann 2019 | Friuli, Italy 13/19/55

Rose Kir-Yianni *L'Esprit Du Lac 2020* | Amyndeon, Greece 11/16/46

Moscofilero/Sauvignon Blanc Semeli *Mountain Sun 2020* | Peloponnese, Greece 12/18/50

Sauvignon Blanc Dog Point Vineyard 2019 | Martinborough, New Zealand 14/20/58

Sancerre Domaine Brochard *Tradition 2020* | Loire Valley, France 17/24/70

Assyrtiko Santo Wines 2019 | Santorini, Greece 16/23/66

Viognier/Rousanne Font du Vent *Les Promesses Blanc 2020* | Rhone Valley, France 12/18/50

Chardonnay Maison Joseph Drouin *Saint-Veran 2019* | Burgundy, France 14/20/58

Chardonnay ZD 2019 | California 19/27/78

RED

Pinot Noir Center of Effort 2017 | Edna Valley, California 14/20/58

Pinot Noir Lemelson *Cuvee X 2017* | Willamette Valley, Oregon 18/26/74

Grenache Olianas *Cannonau 2019* | Sardinia, Italy 13/19/55

Sangiovese Torre a Cona *Chianti Fiorentini 2018* | Tuscany, Italy 11/16/46

Tempranillo Familia Montana *Reserva 2014* | Rioja, Spain 15/22/62

Syrah+ E. Guigal *Cotes Du Rhone 2017* | Rhone Valley, France 13/19/55

Cabernet Franc Brady Vineyards 2018 | Paso Robles, California 14/20/58

Agiorghitiko+ Skouras *Megas Oenos 2017* | Nemea, Greece 18/25/74

Xinomavro/Syrah Alpha Estate *Axia Florina 2017* | Macedonia, Greece 14/20/58

Carmenere Errazuriz *Max 2018* | Aconcagua Valley, Chile 14/20/58

Cabernet Sauvignon Cain *Cuvee NV16* | Napa Valley, California 19/27/78

COCKTAILS

SEASONAL FRUIT MIMOSA 12

sparkling wine, seasonal fruit

BLOODY REVENGE 13

choice of tito's vodka or stray dog gin, bloody mary mix, assorted garnishes

CYCLADES COOLER 14

ketel one cucumber & mint, chateau aloe vera liqueur, lemon juice, soda

ANCIENT GREEK-FASHIONED 15

bulleit rye, pierre ferrand dry curacao, vyssino

ZERO-PROOF

anise lemonade | 7

cherry-lime rickey | 7

milo mule | 8

BEERS

NOON WHISTLE "GUMMY SERIES" new england ipa 16oz 9

NOON WHISTLE FUZZY SMACK peach sour 7

NOON WHISTLE COZMO pale ale 7

REVOLUTION ANTI-HERO ipa 16oz 8

REVOLUTION EUGENE robust porter 7

HEINEKEN pale euro lager 6

MILLER LITE american style pilsner 6

THREE FLOYDS GUMBALLHEAD wheat ale 7

OFF COLOR APEX PREDATOR saison 8

SOLEMN OATH LU kolsch 7