



COLD

FETA & OLIVES 14
marinated olives,
whipped feta, lavash crackers

VILLAGE SALAD 16
vine ripe tomatoes, cucumber,
cubanelle peppers, kalamata olives,
red onion, dodoni feta

ROASTED BABY BEETS 15
labneh, pistachio, charred beet greens,
lavender mint, honey vinaigrette

"CAESAR" SALAD* 17
roasted bell peppers,
avocado, spiced bread crumbs,
cured egg yolk, kefalograviera cheese,
lemon caper vinaigrette

+ CHICKEN 7
+ LAMB 9
+ PORK BELLY 6
+ SHRIMP 9

SPREADS

all spreads are served with scratch-made pita

TZATZIKI 10
yogurt, cucumber, garlic

TARAMOSALATA 11
whipped fish roe, thyme, smoked paprika

HUMMUS 11
whipped chickpea + tahini, marinated chickpeas, cilantro

SKORDALIA 10
roasted garlic, potato, charred scallion

HTIPITI 11
whipped feta, piquillo peppers

TRIO 16
pick three

HOT

ARTISANAL GRILLED SOURDOUGH 7
sesame bread, evoo, aromatic spice blend

SAGANAKI 12
fried kefalograviera cheese, lemon, oregano,
flambéed tableside wood fired pita +\$2

VASILIS CHIPS 17
lightly fried zucchini and eggplant, tzatziki

LOUKANIKO 17
house made greek sausage, fennel,
orange segments, tzatziki, aleppo chili

PORK BELLY 20
black beluga lentils, charred onion yogurt,
pickled red onions, fresh radish

MUSSELS 20
garlic, shallots, white wine,
butter, cream, feta cheese

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

45 DAY DRY-AGED STRIP* 63
14 oz. ny strip, wood-fired mushroom medley,
lemon oregano sauce

PAIDAKIA* 63
1 lb. australian lamb chops,
burnt onion petals, confit garlic

LAMB KLEFTIKO* 42
braised lamb shoulder, lamb jus,
hummus, marinated chickpeas, pita

FETA BRINED CHICKEN 33
roasted amish chicken, crispy shallots,
charred lemon, dodoni feta

TRADITIONAL GREEK

SPANAKOPITA 18
spinach & feta pie
with layered phyllo

GYROS 20
sliced lamb & beef gyros, tomato,
onion, tzatziki, pita

YIAYIA PENNY'S PASTITSIO 20
terrine of baked pasta, aromatic meat sauce,
kefalograviera cheese, bechamel

KEFTEDES 25
lamb meatballs, preserved lemon yogurt,
tomato sauce, chives

SOUVLAKI

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

LAMB 30
CHICKEN 24
SHRIMP 30

SEA

OCTOPODI 35
confit potatoes, garlic puree, lemon,
evoo, crispy garlic, fresh herbs

BAKALAO 33
line caught cod, skordalia, black garlic aioli

LAVRAKI 50
mediterranean whole grilled sea bass,
blistered cherry tomatoes

VEGETABLES

CHERMOULA EGGPLANT 22
grilled japanese eggplant, golden raisins, castelvtrano
olives, pine nuts, toasted sesame, fresh herbs

BUTTERNUT SQUASH & GRAINS 23
red quinoa, farro, baby kale,
truffle butter, marinated goat cheese

FOR THE TABLE

LONG GRAIN RICE 13
herbs, evoo

SWEET POTATOES 15
baharet, miso tahini, toasted walnuts

GIGANTES 15
braised giant lima beans, dodoni feta

ROASTED POTATOES 13
lemon, herbs, evoo

BRUSSELS SPROUTS 15
smoked miso aioli, marcona almond, crispy shallots, 6 mo. manchego

VASILIS

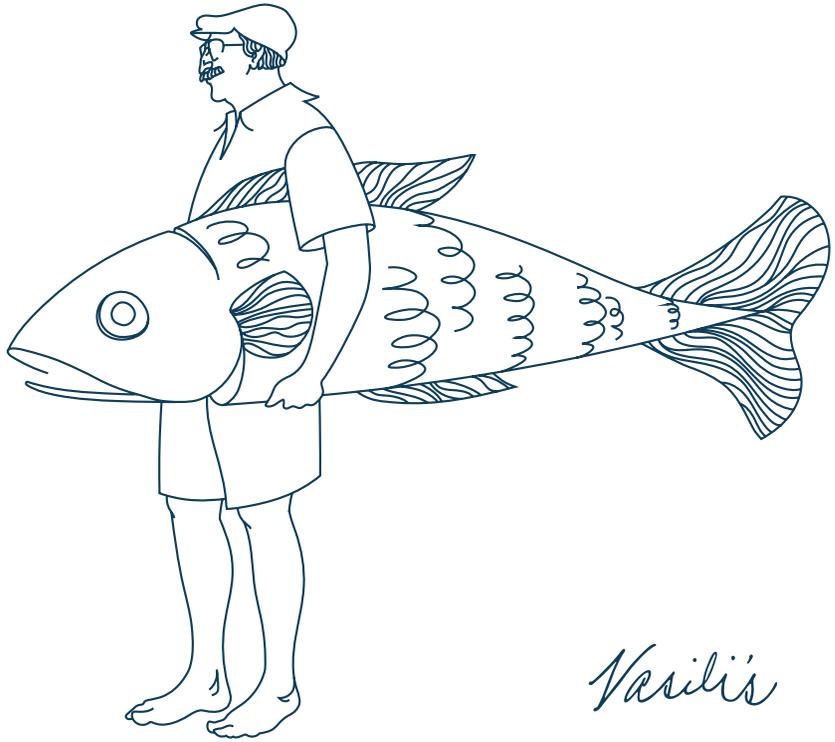
Home is where
the hearth is.

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.



YAMAS

Regions of our wine

