



COLD

FETA & OLIVES 7
oregano, evoo

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

SPRING PEA SALAD 13
fava beans, sugar snap peas, snow peas,
ladolemono, dill, aleppo chili

BEET SALAD 11
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

MEZZE 19
kefalograviera cheese,
htipiti, tzatziki, kalamata olives,
pepperoncini, crudité, dolmades, pita

CRUDO MP
today's catch, chef's prep

SPREADS

all spreads are served with scratch-made pita

TZATZIKI 7
yogurt, cucumber, garlic

HTIPITI 8
whipped feta, roasted peppers, aleppo chili

MELITZANOSALATA 8
coal roasted eggplant, garlic

SKORDALIA 7
roasted garlic, potato, charred scallion

TAMOSALATA 8
whipped fish roe, thyme, smoked paprika

TRIO 12
pick three

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

HOT

VASILI'S CHIPS 12
lightly fried zucchini and eggplant, tzatziki

SAGANAKI 10
fried greek 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 14
chives, dill, white wine,
salt & vinegar pita chips

ROASTED BONE MARROW 14
spanish chorizo, medjool dates,
pickled shallots, red pepper jam, grilled bread

LOUKANIKO 15
housemade greek sausage, tzatziki

FROM THE HEARTH

all items from the hearth are grilled over white oak

LAND

DRY-AGED RIBEYE* 64
22 oz. bone-in, maldon sea salt,
mixed peppercorns, charred scallions

PAIDAKIA* 42
1 lb. superior farms american lamb chops,
burnt onion petals, confit garlic

LAMB PORTERHOUSE* 39
1 lb. superior farms american lamb
loin chops, fennel pollen, roasted fennel

FETA BRINED CHICKEN 23
roasted amish chicken, crispy shallots,
charred lemon, dodoni feta

PORK BELLY 21
harissa glaze, hummus,
marinated chickpeas, cilantro

VASILI'S MIXED GRILL*

lamb porterhouse, paidakia, pork belly,
loukaniko, charred scallions, choice of two sides
85

SOUVLAKI

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

LAMB 24

CHICKEN 19

SHRIMP 25

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

SEA

OCTOPODI 25
santorini fava, pepperoncini,
colatura, crispy shallots,
smoked paprika

SCALLOPS 27
coriander spiced yogurt,
golden raisins, castelvetrano olives,
tree nut dukkah

BAKALAO 25
line caught cod, skordalia,
black garlic aioli

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

TRADITIONAL GREEK

MOUSSAKA 18
lightly grilled eggplant & zucchini, potato, aromatic
meat sauce, kefalograviera cheese, bechamel

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

GYROS 17
sliced lamb & beef gyros, tomato,
onion, tzatziki, pita

SHAREABLES

LONG GRAIN RICE 5 / 9
herbs, evoo

BRIAMI 5 / 9
roasted mixed vegetables

GRILLED GREENS 5 / 9
tuscan kale, swiss chard, tahini sauce, sumac

ROASTED POTATOES 5 / 9
lemon, herbs, evoo

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

GIGANTES 6 / 11
braised giant lima beans, dodoni feta

GRILLED BABY CARROTS 6 / 11
coriander spiced yogurt, shaved fennel, ras el hanout honey glaze

VASILIS

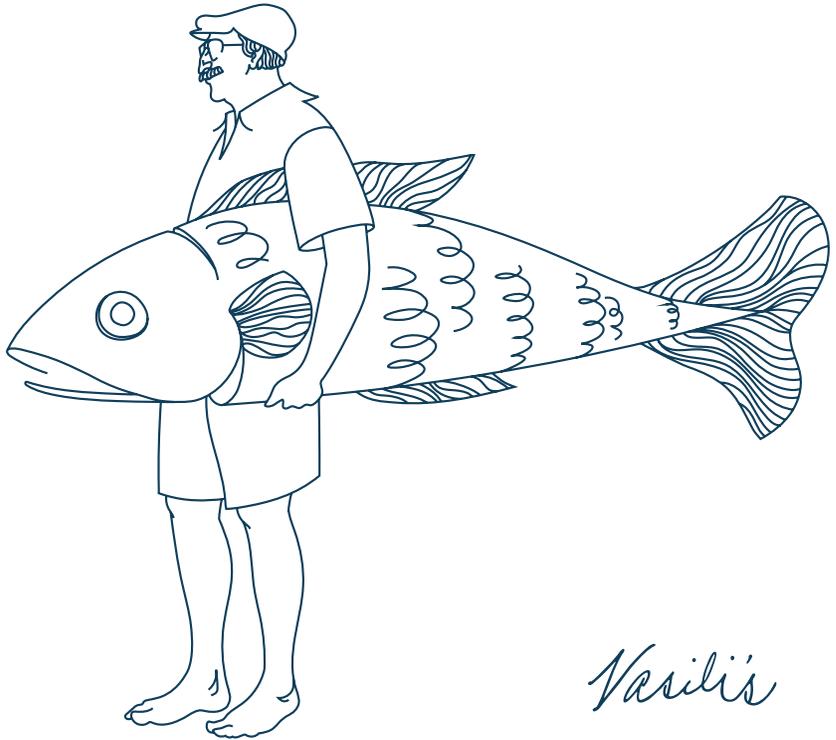
Home is where
the hearth is.

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