



COLD

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

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

PANZANELLA SALAD 16
butternut squash, pears, endive, arugula, red onion,
goat cheese, honey vinaigrette, sesame seeds

“CAESAR” SALAD* 15
roasted bell peppers,
avocado, spiced bread crumbs,
cured egg yolk, kefalograviera cheese,
lemon caper vinaigrette

+ CHICKEN 7
+ LAMB 9
+ 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, parsley

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 add wood fired pita +\$2

VASILIS’ CHIPS 17
lightly fried zucchini and eggplant, tzatziki

SPANAKOPITA 18
spinach & feta pie with layered phyllo

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

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, black garlic and
peppercorn crusted, black garlic aioli

PAIDAKIA* 57
1 lb. australian lamb chops,
burnt onion petals, confit garlic

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

MAGREFTO 32
braised pork shoulder, orzo, croutons,
red onions, burned cabbage

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

TRADITIONAL GREEK

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 & 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

GRILLED LOBSTER PASTA 34
6 oz. grilled lobster, orzo, tomato sauce,
grilled zucchini, eggplant, onion, aleppo chili

LAVRAKI 48
mediterranean whole grilled sea bass,
stuffed with spanakorizo, blistered cherry tomatoes

VEGETABLES

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

FALAFEL 22
eggplant puree, tabbouleh,
miso tahini, aleppo chili

FOR THE TABLE

LONG GRAIN RICE 11
herbs, evoo

ROASTED SWEET POTATOES 14
red onion, walnuts, miso tahini, fresh herbs

GIGANTES 14
braised giant lima beans, dodoni feta

ROASTED POTATOES 12
lemon, herbs, evoo

ROASTED BRUSSELS SPROUTS 14
smoked miso aioli, marcona almond, crispy shallots, 6 mo. manchego

VASILI'S

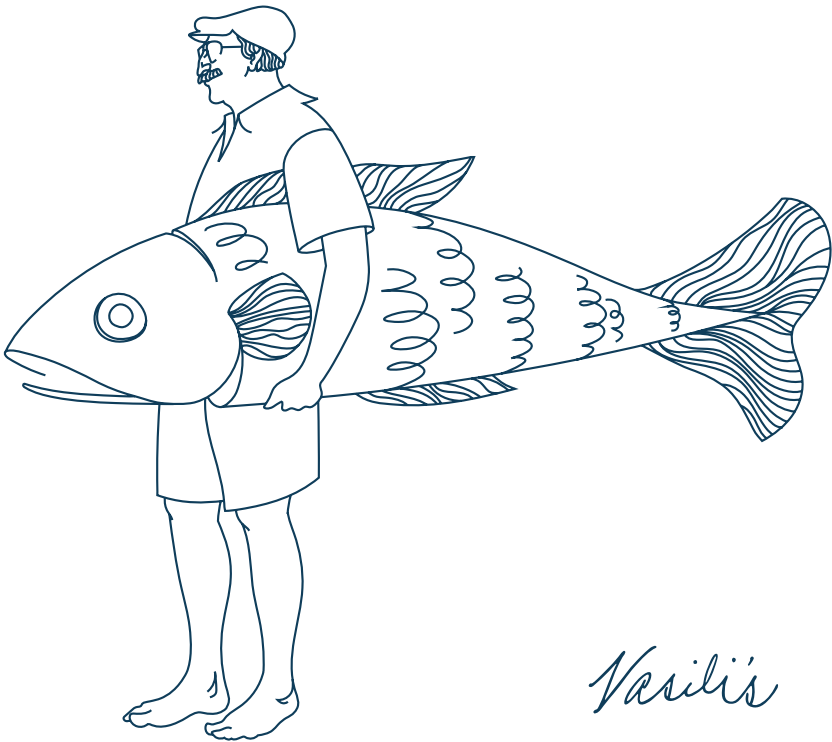
Home is where
the hearth is.

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

